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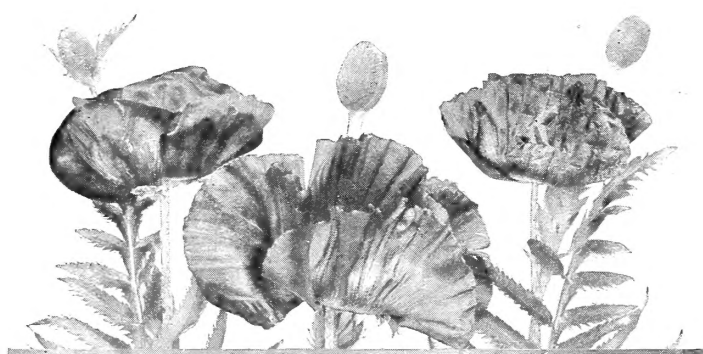
STOKES SEEDS

1921



Stokes Seed Farms Co., Growers
Organized in 1881 as Johnson & Stokes
Windermoor Farm, Moorestown, N.J.

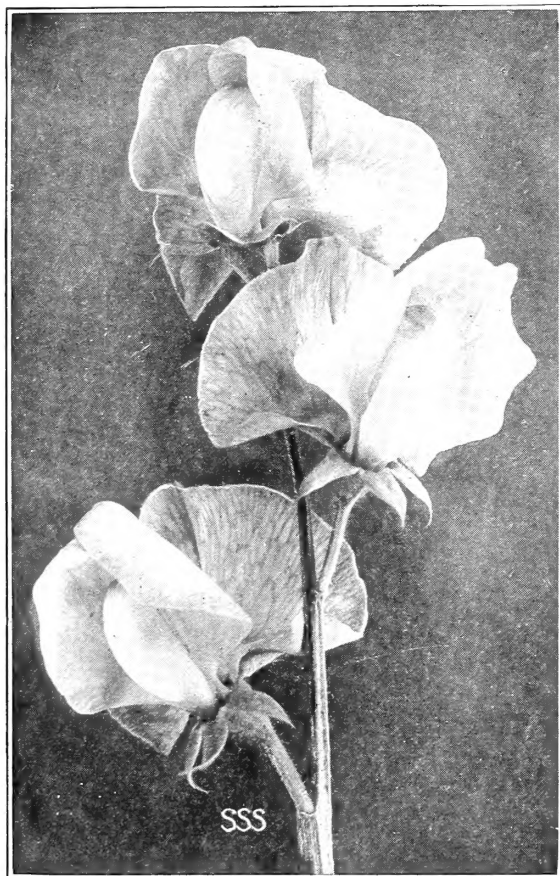
For Every Purchase of One Dollar or More we
will Send You, with Our Compliments, this
Useful and Ornamental Collection of
Flowers for Your Garden



FLANDERS POPPY



ASSORTED NASTURTiums



ASSORTED SWEET PEAS

THE COLLECTION CONSISTS OF
THE FOLLOWING

Flanders Poppy. The graceful blood-red poppy which covered the battlefields of France and Belgium. For description and culture see page 89.

Assorted Nasturtiums. Few flowers are as popular and as charming as nasturtiums. For description and culture see page 87.

Assorted Sweet Peas. Attractive as a cut flower and ornamental in any garden. For description and culture see page 91.



CELOSIA PLUMOSA

For purchases of two dollars or more we will in addition to the above send a large size packet of Celosia Plumosa (Plumed Cockscomb) described on page 80.

Stokes Seed Farms Co., Growers
Windermoor Farm, Moorestown, New Jersey

Please fill in correct catalogue number to avoid errors

Date _____

Gentlemen:—I am enclosing_____for the following seeds, etc.

To be sent by _____ (Mail—Express—Freight)

Name _____

Post Office

County _____ State _____

Street Address }
Box Number }
or R. F. D. }

Express or Freight Office _____
(Fill in only if different from your post office)

Do you grow for market or home use? _____

Please do not write here

Filled by _____

Checked by _____

Date Mailed _____

No. Pkgs. _____

Date Mailed _____

No. Pkgs. _____

Order Number

Quantity	Catalogue Number	Names of Articles Wanted	Price	
			Dollars	Cents
		Do not forget your fruit tree order. See our special catalog. Sent free upon request.		
TOTAL				

[illegible]



A Letter to Old Friends and New

LAST year in writing the annual seed catalog, our company departed radically from established traditions. We tried to make it different in that it avoided all duplication of varieties; in that it presented to our customers a seed book which might be used as a work of reference concerning varieties and varietal names; including their origin and history, and lastly in that it aimed to tell only the truth about each and every item forming a part of the book. This entire change in policy brought forth a host of comments from our friends and neighbors as well as from competing seedsmen. As we write this we have before us on one side a stack of commendations while on the other side we have an equal number of criticisms. In our new catalog we have tried to make use of the information given by those friends who commended our efforts as well as by those friends who criticized them.

The 1921 seed book has not been greatly changed. Corrections have been made wherever experience has taught us more. A large number of new and, we believe, better photographs have been secured and added to the book. The pen and ink drawings of types remain, as our friends have told us they prove very useful. Several varieties which we have found in the past year to be superfluous, have been eliminated while several others which we eliminated with undue haste have been replaced. As far as we know there is no duplication of varieties. Each one of them is distinct. It is our aim now as in the past to simplify varietal nomenclature so that it will be equally simple for the most amateur gardener to use our catalog as it is for the most experienced market gardener.

The stocks of vegetables and flowers which we offer have been either grown by ourselves, or for us by the most reliable American and foreign houses which we know. All the seed, before mailing, has undergone duplicate germination tests from representative samples and no seed of weak vitality will be sent out under any circumstances. This will assure, under average conditions, a good stand from every packet of seed purchased from us.

We have made a complete revision of the various departments of our catalog. As usual the vegetable seed department stands preëminent, and has been improved in efficiency for handling orders and in serving our customers in every possible way, by giving them information as to price, cultural data, etc. Our fruit and ornamental tree department is now being conducted separately and we are issuing an additional four-page 1921 catalog which accompanies our seed book. By making this department independent, we expect to handle orders more rapidly and with greater efficiency than heretofore. Furthermore it is now possible to secure many varieties of trees which have been extremely scarce for the past few years. In the live-stock department we furnished many of our customers live-stock and poultry which satisfied every expectation. As in the past we stand ready to help our friends in purchasing live-stock and poultry but are not listing them in the mail order catalog this year.

The flower seed department has been given about twice as much space as in the past. This is in line with our policy to further develop this part of our business. During the past year we have grown large quantities of flower seed on Windermoor Farm and have secured, in addition, excellent stocks from one of our French growers who has again resumed production after the war.

Our plant growing department has been further enlarged owing to the fact that last year we were not able to supply the requirements of all our customers. Practically all of the plants offered will be grown under glass by us on Windermoor Farm. The quality will be as high as usual and replacements made when delivered in poor condition.

In order to avoid confusion we are listing only the postpaid retail prices in the catalog. On pages 97 and 98 will be found a Wholesale Market Gardeners' List which offers favorable prices when purchasing seed in quantities.

As in the past we are always glad to welcome visitors to Windermoor Farm. We issue a general invitation to our friends and customers and assure them that they will be amply repaid by visiting us. The most interesting time to make the visit is during August and September.

Faithfully yours,

STOKES SEED FARMS COMPANY.

Windermoor House
January 1, 1921

See our fruit tree catalog for apples, pears, peaches, cherries, strawberries, etc. Sent free.

SUGGESTIONS FOR ORDERING

Deliveries

We try to fill all orders as soon as they are received, not holding them any longer than forty-eight hours. Our busiest season is during March and April when it is sometimes difficult to keep up with the orders which come in every mail. These delays are frequently unavoidable and customers are sometimes obliged to wait a week before receiving their order. By placing your order with us early, we can make deliveries promptly. You can aid us considerably by sending the correct amount with your order, by writing your name and address clearly and by not asking us to handle C. O. D. packages.

Prices

The prices in this catalog are postpaid whenever mentioned and are subject to revision upward or downward, particularly in the case of potatoes, field and grass seeds of all kinds. On pages 97 and 98 a Market Gardeners' Wholesale Price-list is added. These prices do not include delivery.

Flower and vegetable seeds are as a rule mailed together. Onion sets and potatoes are handled separately and mailed alone. Field seeds, except in very small quantities are shipped by express or freight, collect, the prices not including postage.

Canadian Shipments

We send all vegetable and flower seed packets and ounces postpaid. Larger quantities are shipped by express or freight, the purchaser paying the charges. Parcel post packages weighing under four pounds, six ounces, may be sent in this way when a customer remits ten cents per pound in addition to the price for seed.

Safe Arrival

As in the past we guarantee the safe arrival of all goods sent by mail or express within the limits of the United States. We will make replacements of goods damaged or lost entirely as soon as we are notified. When making claims for express or freight shipments received in bad condition, the goods must be signed for at the freight or express office as "received in bad condition" so that we may make claim for them.

Ordering

Use order sheet facing page 1 and return envelope enclosed in catalog wherever possible. Write your name and address distinctly, printing wherever possible. Mistakes are avoided if the catalog number is entered in the proper column. Please do not write inquiries on the order-sheet, but use a separate piece of paper. This will avoid delay in answering.

Remittances

Remittances may be made by money order or check. Do not send loose coins in the envelope with your order, as they are frequently lost. We cannot hold ourselves responsible when this occurs. Postage stamps may be used in remitting for amounts less than fifty cents.

C. O. D. Shipments

As it requires about twice as long to handle a C. O. D. shipment as a cash order and in addition entails extra expense for collecting charges, we kindly request that customers send cash with their order, or if this is not convenient, remit at least twenty per cent. of the total amount when the order is mailed us.

Errors

As it is necessary for us to employ some new workers during our busy season, errors in filling orders occasionally occur. We would kindly request our customers to notify us at once where an error has been made so that we may rectify it with the least amount of inconvenience.

Guarantees

Our business is governed by the policy that a satisfied customer is our best advertisement. When anything goes wrong with your seed, we are here to adjust the matter to your satisfaction. This naturally means that no effort is too great to have our goods just exactly as they are represented in our catalog. We would even guarantee you good crops from our seed were this possible, but when you remember that there are so many things beyond our control, such as insects, diseases, improper culture, planting the wrong varieties, etc., it is not possible for us to do it. However, if there is any way we can make your chances of success greater, we should be glad to adopt it.

NAMES OF VEGETABLES IN FOREIGN LANGUAGES

English	French	Italian	Polish	German	Spanish	Scandinavian
Asparagus	Asperge	Sparagio	Szparagi	Spargel	Esparrago	Asparges
Beans	Haricots	Fagioli	Fasola	Bohnen	Habichuela	Boenner
Beet	Betterave	Barbabietola	Buraki	Rübe	Remolacha	Roedbede
Cabbage	Chou	Cavolo Cappuccio	Kapusta	Kopfkohl	Col repello	Kaal
Carrot	Carotte	Carota	Marchew	Karotten	Zanahoria	Gulerod-Karroter
Cauliflower	Chou-fleur	Cavolo fiore	Kalaflory	Blumenkohl	Coliflor	Blomkaal
Celery	Céleri	Sedano	Selery	Sellerie	Apio	Selleri
Corn	Mais	Mais	Kukurydza	Mais	Maiz	Mais
Cucumber	Concombre	Cetriolo	Ogorek	Gurken	Cohombro	Agurk
Dandelion	Dandelion	Dente di leone	Papawa	Löwenzahn	Diente de leon	Loevetand
Eggplant	Aubergine	Petronciano	Gruszka	Eierpflanze	Berengena	Egplante
Endive	Chicorée	Endivia	Endywia	Endivien	Endivia	Endivie
Kale	Chou vert	Cavolo verde	Solanka	Blätterkohl	Breton, Berza	Grönkaal
Kohlrabi	Chou-rave	Cavolo rapa	Kalarepa	Knollkohl	Col Rabano	Kaalrabi
Leek	Poireau	Porro	Pory	Porree	Purre	Purre
Lettuce	Laitue	Lattuga	Salata	Lettich	Lechuga	Salat
Melon, Musk	Melon	Popone	Melon	Melone	Melon	Melon
Melon, Water	Melon d'eau	Melone d'acqua	Melon, Wodny	Wasser-Melone	Sandia	Vandmelon
Mushroom	Champignon	Fungo Pratajolo	Grzyb	Schwamm	Seta	Champignon
Okra	Gombaud	Ocra		Ocher	Gombo	Hibiskus
Onion	Ognon	Cipollo	Cebula	Zwiebel	Cebolia	Roedloeg
Parsley	Persil	Prezzemolo	Pietruszka	Petersilie	Perejil	Persille
Parsnip	Panais	Pastinaca	Pasternak	Pastinake	Chirivia	Pastinak
Peas	Pois	Pisello	Groch	Erbsen	Guisante	Erter
Pepper	Piment	Peperone	Pieprz	Pfeffer	Pimiento	Spansk Peper
Pumpkin	Potiron	Zucca	Bania	Melonen-Kurbiss	Calabaza Totanera	Graskar
Radish	Radis	Ravanello	Rzodkiew	Radies	Rabanito	Reddik-Radis
Salsify	Salsifis	Sassefrica	Jarzy Ostryga	Haferwurz	Salsifi	Haferrod
Spinach	Spinard	Spinace	Szynak	Spinat	Espinace	Spinat
Squash	Courge	Zucca	Miekurz	Kürbiss	Calabaza	Squash-graskar
Swiss Chard	Poiree	Bieta	Beisskohl	Beisskohl	Bleda	Blad bede
Tomato	Tomate	Pomo d'oro	Pomidor	Liebesapfel	Tomate	Tomat
Turnip	Navet	Navone	Rzepa brukiew	Weisse-Rübe	Nabo	Turnips



Suggested Home Garden Varieties of Vegetables

UNFORTUNATELY it is quite impossible for us to know personally more than a very small proportion of our customers. Those with whom we are privileged to come in contact personally, very often will ask our advice regarding the best varieties of vegetables to grow for the home garden. There is such a vast difference in the edible quality of certain vegetable varieties, many of which are grown largely for their selling value, that we are often led to believe that there is an imperfect acquaintance on the part of our trade with those sorts which will develop into the most delicious when grown and prepared for the table. Very often we will receive orders from home garden planters for varieties which are in no way suited for home consumption. Believing that perhaps we did not express ourselves forcefully enough in our descriptions, and feeling that it surely is our duty as seedsmen to have our customers grow only such varieties as will bring the most satisfactory results, we submit herewith the following list, which has been selected purely from the standpoint of the edible qualities of the varieties in question.

Asparagus—Washington.
Beans, Green-Podded Bush—Giant Stringless, Bountiful.
Beans, Lima—Fordhook Bush, Dreer's Pole.
Beans, Wax-Podded Bush—Round-Pod Kidney Wax, Pencil Pod Black Wax.
Beet—Crosby's Egyptian, Crimson Globe, (Early Summer), New Century (Mid-Summer and Fall).
Brussels Sprouts—Improved Long Island.
Cabbage—Early Jersey Wakefield (Summer), Danish Ballhead or Hollander (Fall), Copenhagen Market (Summer) Pe-Tsai, Chinese.
Carrot—Chantenay.
Cauliflower—Danish Dry Weather (Giant).
Celeriac—Giant Prague.
Celery—Golden Self-Blanching (Summer), Meisch's Easy-Blanching (Summer), Winter King (Fall), Pink Plume (Fall).

Chicory (French Endive).
Cress—Extra Curled.
Cucumber—Evergreen White Spine, Green Prolific.
Eggplant—Black Beauty.
Endive—White Curled.
Kale or Borecole—Dwarf Curled Scotch.
Kohlrabi—Early White Vienna.
Leek—Carentan.
Lettuce—All Seasons, May King, Unrivalled, Iceberg, Trianon Cos.
Muskmelon—Pollock No. 25, Osage, Emerald Gem.
Okra—Perkins Long Pod.
Onions—Ohio Yellow Globe, Southport White and Red Globe.
Parsley—Champion Moss Curled and Emerald, (Garnishing) Hamburg Turnip Rooted (Flavoring).
Parsnip—Hollow Crown.
Peas—Alaska, Ameer, Laxtonian, Telephone.
Pepper—Chinese Giant, Pimiento, Bell or Bull Nose.
Pumpkin—Small Sugar, Pie or Winter Luxury.
Radish—Sparkler White Tip, Scarlet Globe, French Breakfast, White Icicle, White Box.
Salsify or Oyster Plant—Mammoth Sandwich Island.
Spinach—Bloomsdale Savoy, All Seasons, New Zealand.
Squash—Golden Hubbard, White Bush, Golden Summer Crookneck.
Sweet Corn—Early Malcolm, Golden Bantam, Golden Giant, Stokes' Double-Barreled Best, Country Gentleman.
Swiss Chard—Giant Lucullus.
Tomato—Stokes' Bonny Best, Stone, Globe, Yellow Plum.
Turnip—Purple Top Milan, Early White Flat Dutch, Purple Top Strap Leaf.
Watermelon—Kleckley Sweet, Harris Earliest, Halbert Honey.

Suggested Commercial Varieties of Vegetables

WHAT has been said above applies equally here. The commercial grower, however, must produce with certain fundamental conditions constantly in view. We refer to such matters as the quickness of growth, tonnage of crop, shipping qualities, etc., etc. However, we do hold that the vegetable growers who have made the greatest success have developed their markets by constantly offering articles that were good to eat and not merely good to look at. The matter of sugar content, as gone into briefly before, is food for thought for every forward-looking grower. Is there not some means by which you can eliminate some of the lost time between your field and the ultimate consumer? You must remember that the more he enjoys your product, the oftener he will want it repeated on his table. We cannot urge too strongly that vegetables grown merely for their appearance, with no regard to the edible qualities thereof, do not help to popularize vegetables. Make them attractive, deliver them fresh and do not forget that it is the delicious flavor when eaten that will be remembered. We have eliminated varieties from our catalog which we felt were not good advertisements for vegetables.

Asparagus—Washington.
Beans, Lima—Fordhook Bush, Dreer's Pole, Ford's Mammoth.
Beans, Green-Podded Bush—Black Valentine, Stringless Green-Pod.
Beans, Wax-Podded Bush—Currie's Rust-Proof Wax, Pencil Pod.
Beet—Crosby's Egyptian, Detroit Dark Red, New Century.
Beet, Mangel-Wurzel—Mammoth Long Red.
Brussels Sprouts—Improved Long Island.
Cabbage—Early Etampes, Early Jersey Wakefield, Charleston Wakefield, Succession, Early Flat Dutch, Copenhagen Market, Late Flat Dutch, Danish Ball head.
Carrot—Danvers Half-Long.
Cauliflower—Early Dwarf Erfurt, Danish Dry Weather.
Celery—Golden Self-Blanching, White Plume, Meisch's Easy Blanching, Winter King.

Cucumber—Klondike, Davis Perfect, Evergreen White Spine.
Eggplant—New York Improved.
Endive—Green Curled, White Curled.
Kale, or Borecole—Siberian.
Kohlrabi—Early White Vienna, Purple Vienna.
Leek—Montrous Carentan.
Lettuce—Big Boston, New York, or Wonderful, Black-Seeded Tennis-Ball, Grand Rapids, Hanson, Iceberg.
Muskmelon—Netted Gem, Stokes' Sugar-Sweet, Pollock No. 25, Osage, Fordhook.
Okra—Perkins Long Pod.
Onion—Southport Yellow Globe, Southport Red Globe, Southport White Globe, Yellow Globe Danvers, Yellow Strasburg, Ohio Globe.
Parsley—Champion Moss Curled, Hamburg Turnip Rooted, Emerald.
Parsnip—Hollow Crown (Guernsey).
Peas—Alaska, Ameer, Long Island Mammoth.
Pepper—Ruby Giant, Ruby King, Bell or Bull Nose.
Pumpkin—Large Sweet Cheese, Kentucky Field.
Radish—Scarlet Globe, Giant Crimson, White Box, White Icicle, White Strasburg, Chartier, or Shepherd, White Chinese (Celestial), China Rose, Long Black Spanish.
Spinach—Thick-Leaved Viroflay, Bloomsdale, Long Season.
Squash—Golden Hubbard, Boston Marrow, Golden Summer Crookneck, Mammoth White Bush.
Sweet Corn—Golden Bantam, Stokes' Double-Barreled Best, Stowell's Evergreen, Golden Giant.
Tomato—Earliana, Bonny Best, Special Stock Bonny Best, Greater Baltimore, Enormous, June Pink, Globe.
Turnip—Early White Flat Dutch, Purple Top Strap Leaf, Purple Top White Globe, Yellow or Amber Globe, Yellow Rutabaga.
Watermelon—Tom Watson, Harris' Earliest, Kolb's Gem, Dixie.



STOKES PLANTING TABLE

This table has been prepared after the most careful study. We believe it will be found accurate under normal conditions. However, there may be times and places when it will not apply without a slight adjustment and we would caution against using it without first taking cognizance of local conditions. The terms "north" and "south" apply generally to the latitudes of New Jersey and the Gulf Coast. No allowance is made for altitude.

Kind of vegetable	Seeds or roots required for 100 feet of drill	One Acre	Distance for plants to stand			Depth of planting	Time of planting in open ground		Ready for use after planting
			Rows apart		Plants apart in rows		South	North	
			Horse cultivation	Hand cultivation					
Asparagus, seed	1 ounce	5 lbs.	30 to 36 in.	1 to 2 ft.	3 in.	1 in.	Autumn or early spring	Early spring	2 years.
Asparagus, roots	60 to 80 roots		3 to 5 ft.	12 to 24 in.	15 to 20 in.	3 to 5 in.	Autumn or early spring	Early spring	1 year.
Beans, Dwarf	1 pt.	1 bu.	30 to 36 in.	18 to 24 in.	2 in.	1 in.	Feb. to April (Aug. to Sept.)	April to July	42 to 75 days.
Beans, pole	½ pt.	½ bu.	3 to 4 ft.	3 to 4 ft.	3 to 4 ft.	1 in.	Late spring	May and June	72 to 90 days.
Beets	1 ounce	6 lbs.	28 to 36 in.	12 to 18 in.	2 in.	1 in.	Feb. to April (Aug. to Sept.)	April to Aug.	45 to 60 days.
Brussels sprouts	¼ ounce	2 ounces	30 to 36 in.	24 to 30 in.	16 to 24 in.	½ in.	Jan to July	May and June	100 to 120 days.
Cabbage, early	¼ ounce	¼ lb.	30 to 36 in.	24 to 30 in.	12 to 18 in.	½ in.	Oct. to Dec.	March and April. (Start in hotbed during Feb.)	90 to 110 days.
Cabbage, late	¼ ounce	¼ lb.	30 to 40 in.	24 to 36 in.	16 to 24 in.	½ in.	June and July	May and June	110 to 120 days.
Carrot	½ ounce	2 lbs.	30 to 36 in.	18 to 24 in.	2 in.	½ in.	March and April. Sept.	April to June	55 to 80 days.
Cauliflower	¼ ounce	1 ounce	30 to 36 in.	24 to 30 in.	14 to 18 in.	½ in.	Jan. and Feb. [June]	April to June. (Start in hotbed during Feb. or March)	95 to 110 days.
Celeriac	¼ ounce		30 to 36 in.	18 to 24 in.	3 in.	½ in.	Late spring	May and June. (Start in cold frame during April)	140 days.
Celery	¼ ounce	¼ lb.	3 to 6 ft.	18 to 36 in.	2 in.	½ in.	Aug. to Oct.	May and June. (Start in hotbed or cold frame during March or April)	120 to 150 days.
Chicory	¼ ounce		30 to 36 in.	18 to 24 in.	4 or 5 to ft.	½ in.	March and April	May and June	5 to 6 months.
Collards	ounce	¼ lb.	30 to 36 in.	24 to 30 in.	14 to 18 in.	½ in.	May and June	Late Spring	100 to 120 days.
Corn, sweet	½ pt.	6 qts.	36 to 42 in.	30 to 36 in.	4 every 3 ft.	1 in.	Feb. to April	May to July	55 to 90 days.
Cress, water	ounce		Broadcast			Under water	Early spring	April to Sept.	60 to 70 days.
Cucumber	ounce	2 lbs.	4 to 6 ft.	4 to 6 ft.	4 every 3 ft.	1 in.	Feb. and March [Sept.]	April to July	50 to 70 days.
Dandelion	ounce		30 in.	18 to 24 in.	8 in.	½ in.	Early spring or autumn	Early spring	6 to 12 months.
Eggplant	ounce	¼ lb.	30 to 36 in.	24 to 30 in.	18 in.	½ in.	Feb. to April	April and May (Start in hotbed during March)	125 to 140 days.
Endive	1 ounce	2 lbs.	30 in.	18 in.	12 in.	½ in.	Feb. to April	April. [July]	100 days.
Horseradish	70 roots		30 to 40 in.	24 to 30 in.	20 in.	3 to 4 in.	Early spring	Early spring	1 year.
Kale, or borecole	¼ ounce	1 lb.	30 to 36 in.	18 to 24 in.	18 in.	½ in.	Oct. to Feb.	Aug. to Sept. [March and April]	55 to 60 days.
Kohl-rabi	ounce	1 lb.	30 to 36 in.	18 to 24 in.	6 in.	½ in.	Sept. to March	March to May	50 to 70 days.
Leek	ounce	4 lbs.	30 to 36 in.	14 to 20 in.	4 in.	½ in.	May to Sept.	March to May	120 to 150 days
Lettuce	ounce	3 lbs.	30 in.	12 to 18 in.	6 in.	½ in.	Sept. to March	March to Sept.	70 to 90 days.
Melon, muskmelon	ounce	2 lbs.	6 to 8 ft.	6 to 8 ft.	4 every 4 ft.	1 in.	Feb. to April	April to June	85 to 150 days.
Melon, watermelon	1 ounce	2 lbs.	8 to 12 ft.	8 to 12 ft.	4 every 6 ft.	1 in.	March to May	May and June	100 to 130 days.
Mustard	ounce	1 lb.	30 to 36 in.	12 to 18 in.	4 or 5 to ft.	½ in.	Autumn or early spring	March to May. [Sept.]	60 to 90 days.
New Zealand spinach	1 ounce	8 lbs.	36 in.	24 to 36 in.	12 in.	1 to 2 in.	Early spring	Early spring	60 to 100 days.
Okra	2 ounces	8 lbs.	4 to 5 ft.	3 to 4 ft.	24 in.	1 in.	Feb. to April	May and June	90 to 140 days.
Onion, seed	1 ounce	4 lbs.-5 lbs	24 to 36 in.	12 to 18 in.	2 in.	½ in.	Oct. to March	April to May	125 to 150 days.
Onion, sets	1 quart of sets	50 lb.	24 to 36 in.	12 to 18 in.	4 or 5 to ft.	1 in.	Early spring	Autumn and Feb. to May	100 days.
Onion seed for sets	1 lb.		24 to 36 in.	12 to 18 in.	3 in.	½ in.	Early spring	April	90 days.
Parsley	ounce	3 lbs.	24 to 36 in.	12 to 18 in.	3 in.	½ in.	Sept. to May	Sept. and early spring	65 to 90 days.
Parsnip	ounce	3 lbs.	30 to 36 in.	18 to 24 in.	2 in.	½ in.	March and April	April and May	130 days.
Peas	1 pt.	1 bu.	3 to 4 ft.	30 to 36 in.	1 in.	1 in.	Sept. to April	March to June	45 to 75 days
Pepper	ounce	2 ounces	30 to 36 in.	18 to 24 in.	15 in.	½ in.	Early spring	May and June. (Start early plants in hotbed during March)	130 to 150 days.
Potatoes, Irish	5 lbs.	16 bu.	30 to 36 in.	24 to 36 in.	14 in.	4 in.	Jan. to April	March to June	90 to 150 days.
Potato, sweet	3 lbs. (or 75 slips)		3 to 5 ft.	3 to 5 ft.	14 in.	3 in.	April and May	May and June. (Start plants in hotbed during April)	150 days.
Pumpkin	ounce	4 lbs.	8 to 12 ft.	8 to 12 ft.	4 every 6 ft.	1 in.	April and May	May to July	75 to 90 days.
Radish	1 ounce	10 lbs.	24 to 36 in.	12 to 18 in.	1 in.	½ in.	Sept. to April	March to Sept.	20 to 75 days.
Rhubarb, seed	ounce	36 in.	30 to 36 in.	30 to 36 in.	6 in.	½ to 1 in.		Early spring	3 years.
Rhubarb, roots	33 roots		3 to 5 ft.	3 to 5 ft.	3 ft.	2 to 3 in.		Autumn or early spring	1 year.
Ruta-baga	ounce	2 lbs.	30 to 36 in.	18 to 24 in.	6 in.	½ to 1 in.	Aug. and Sept.	May and June	90 days.
Salsify	1 ounce	8 lbs.	30 to 36 in.	18 to 24 in.	2 in.	½ in.		Early spring	150 days.
Spinach	1 ounce	8 lbs., sown Broadcast 30 lbs.	30 to 36 in.	12 to 18 in.	2 in.	1 in.	Sept. to Feb.	Sept. or very early spring	45 days is min.
Squash, summer	ounce	4 lbs.	3 to 4 ft.	3 to 4 ft.	4 every 4 ft.	1 in.	Spring	April to June	65 to 70 days
Squash, winter	ounce	2 lbs.	7 to 10 ft.	7 to 10 ft.	4 every 6 ft.	1 in.	Spring	May to July	125 days.
Tomato	ounce	1½ ounces	3 to 5 ft.	3 to 4 ft.	3 by 4 ft.	½ in.	Dec. to March	May and June. (Start early plants in hotbed during Feb. and March)	125 to 150 days.
Turnip	ounce	1 lb. sown Broadcast 3 lbs.	24 to 36 in.	18 to 24 in.	2 i	½ in.	Aug. to Oct.	April and May or Aug. and Sept.	45 to 90 days.



Vegetable Seed Table

Please note that the figures given in this table are subject to certain changes under varying conditions of growth, harvest and storage. They will also vary somewhat according to variety. In giving this table we naturally subject ourselves to certain criticism, especially on the part of the seed trade. We believe, however, that it is information which, on many occasions, will prove valuable to our customers and for this reason it is cheerfully given.

Vegetable	Average Germination 1 Year Old Seed	Average Duration of Germinating Power in Years	Average Number of Seeds Per Ounce	Average Weight of Quart of Seed in Ounces
Asparagus	90%	3	1,000	32
Beans, Dwarf	90%	3	100	30
Beans, Pole	90%	3	100	30
Beet, Garden	80%	4	1,750	10
Beet, Mangel	80%	4	1,200	10
Brussels Sprouts	85%	4	6,500	24
Cabbage	85%	4	5,000	24
Carrot	75%	3	14,000	12
Cauliflower	75%	4	14,000	24
Celery	80%	3	100,000	16
Collards	88%	3	4,500	24
Corn, Sweet	85%	3	125	23
Cucumber	85%	5	1,000	18
Eggplant	75%	4	5,000	18
Endive	80%	5	13,500	12
Kale	85%	4	7,500	24
Kohlrabi	85%	3	7,000	24
Leek	80%	2	8,000	18
Lettuce	90%	6	16,000	14
Melon, Musk	85%	5	1,200	12
Melon, Water	85%	5	225	16
Mustard	85%	3	18,000	30
Okra	85%	1	425	20
Onion	80%	2	12,500	16
Parsley	70%	1	17,500	12
Parsnip	75%	1	2,800	10
Peas	90%	3	50 to 150	30
Pepper	75%	2	4,000	16
Pumpkin	90%	4	100	9
Radish	90%	4	5,000	24
Salsify	75%	1	4,500	12
Spinach	80%	3	3,000	14
Squash, Summer	90%	4	300	20
Squash, Winter	90%	4	125	14
Tomato	85%	3	7,500	10
Turnip	90%	4	10,000	24

Recommended Quantities of Seeds to Sow Per Acre

Alfalfa	20 lbs.	Oats	64 lbs.
Alsike Clover	12 lbs.	Pasture Grass	40 lbs.
Barley	100 lbs.	Potatoes	10 to 16 bu.
Buckwheat	48 lbs.	Red Clover	10 to 15 lbs.
Canada Field Peas	90 lbs.	Rye	60 lbs.
Corn	15 lbs.	Soy Beans	60 lbs.
Cow Peas	60 lbs.	Timothy	15 lbs.
Crimson Clover	12 to 15 lbs.	Vetch	25 lbs.
Millet	30 lbs.	Wheat	80 lbs.

Required Plants Per Acre at Various Distances

Distance Apart	No. Plants
12 x 1 inches	522,720
12 x 3 inches	174,240
12 x 12 inches	43,560
18 x 1 inches	348,480
18 x 3 inches	116,160
18 x 12 inches	29,040
18 x 18 inches	19,360
24 x 1 inches	261,360
24 x 18 inches	15,520
24 x 24 inches	10,890
30 x 1 inches	209,088
30 x 12 inches	17,424
30 x 30 inches	6,970
36 x 12 inches	14,520
3 x 2 feet	7,260
3 x 3 feet	4,840
4 x 1 feet	10,890
4 x 2 feet	5,445
4 x 4 feet	2,723
5 x 3 feet	2,901
5 x 4 feet	2,178
5 x 5 feet	1,743
8 x 1 feet	5,445
8 x 8 feet	680
10 x 1 feet	4,356
10 x 10 feet	436
12 x 1 feet	3,630
12 x 12 feet	302
16 x 1 feet	2,722
16 x 16 feet	170
18 x 18 feet	135
20 x 20 feet	110
25 x 25 feet	70
30 x 30 feet	48
33 x 33 feet	40
40 x 40 feet	28

Standard Weights Per Bushel

Alfalfa	60 lbs.	Hemp	40 lbs.
Barley	48 lbs.	Millet, Japanese	30 lbs.
Beans	60 lbs.	Millet, Pearl	50 lbs.
Buckwheat	48 lbs.	Oats	32 lbs.
Clovers	60 lbs.	Peas, Smooth	60 lbs.
Corn, Field	56 lbs.	Peas, Wrinkled	56 lbs.
Corn, Sweet	50 lbs.	Potatoes	60 lbs.
Grass, Blue	14 lbs.	Rape	50 lbs.
Grass, Broome	13 lbs.	Rye	56 lbs.
Grass, Herd	10 lbs.	Sugar Cane	56 lbs.
Grass, Orchard	12 lbs.	Sunflower	25 lbs.
Grass, Perennial Rye	24 lbs.	Timothy	45 lbs.
Grass, Tall Meadow Oat	13 lbs.	Vetch	60 lbs.
Grass, Wood Meadow	14 lbs.	Wheat	60 lbs.

The Ancient Origin of Vegetables and Its Relation to Present Day Standards

FULL appreciation of historic background is the foundation for true proportions and for deepened respect. Even a cursory knowledge of a subject will bring with it a keener interest which in turn increases one's possibilities for larger success. Vegetables have been cultivated and eaten by man for about ten thousand years. Undoubtedly many of them have been developing in their wild state far back into Geologic Time, thousands, and perhaps hundreds of thousands of years before the Glacial Period. Apparently the first cultivation of the products of the soil can be credited to the ancient tribes of Persia and of India—the first of the world's people to establish any pretense of civilization. Further evidence is at hand to show that at least a number of our commoner vegetables were well known before the Aryan Migration, Eighteenth Century B. C. Melons, onions and garlic are mentioned by Moses 1400 B. C.

Historic realities of the past twenty-five centuries, beginning with Hellenic Culture, give us our first accurate knowledge on the subject. The Greek and especially the Roman Civilization, advanced the art of horticulture far beyond all past effort of man. With the conquering of new lands, the culture of edible plants was passed on to new tribes and races, they in turn very often exchanging species entirely unknown to the Mediterranean World. Roman armies were responsible for the dissemination of many of the vegetables of Asia, Southern Europe and Africa. The fall of Rome retarded vegetable culture seriously, but it is not thought that many of the old species were lost. The work was carried on without marked development until the discovery of the New World, which brought with it several new and valuable additions in vegetables, which were quickly adapted by Europeans, who in turn started varietal improvements which greatly increased their desirability for edible purposes. The work of the French and English in the past three hundred years probably surpasses the efforts of the previous fifteen hundred. Present-day varieties, with slight exceptions, are all type developments of the past three centuries. This work has largely been accomplished by scientists, gardeners and commercial seed growers. American horticulturists have made considerable progress during the past hundred years in the development of new, and in many instances, very worthy varietal introductions.

A vegetable, perishable and tender as it is, seems not a thing of great antiquity, but when we consider through its power to reproduce itself it has survived in its cultivated form through many ages, has outlived the greatest empires, has combatted all the pestilence, disease and drought of the world, **and has come out the better for it**, surely there is cause for a deepened respect and a renewed sense of honor for the gardening profession. Plant life, as well as human life, is always seeking higher levels. There is a profound dignity in scientific plant improvement work. The American seed trade has now passed through its first hundred years of development, a period which should be ample time in which to arrive at definite standards. Unfortunately, during this time there has been no sentiment against the renaming of varieties having fixed names. As a result, there are approximately ten thousand different varietal names, covering perhaps one thousand separate and distinct varieties—a duplication of nine hundred per cent. For instance, the Earliana Tomato, as introduced by Johnson & Stokes eighteen years ago, is now probably sold by seedsmen under one hundred different names. This confusion not only is unfair to the seed buyer, but it has a tendency to lower type standards all along the line, inasmuch as there cannot be the concentrated effort which would otherwise be possible. In this catalog we are not only giving brief histories of the vegetables themselves, but we have made an effort to locate either the originator or the introducer of the individual varieties, standardizing on the name as given it by the persons responsible. Surely the sentiment of the seed buyer is against deception of any kind. He wants to know definitely what he is buying, and he does not want to pay a fabulous price for some (perhaps inferior) strain of a well-established variety. The position we take on this matter does not exclude the offering of private strains under the standard varietal name. Neither does it exclude the offerings of distinct varieties when they are proven out as such after thorough and complete investigation by responsible persons. The spirit of the times calls for clear-cut business policies. We in America too often forget our ancestors. Even a passing knowledge of the Old World arts will give us truer proportions, eliminate many crude mistakes and enable us to establish standards more in keeping with the work in hand.

VEGETABLE HISTORY

Name of Vegetable	Under Cultivation	Origin	Name of Vegetable	Under Cultivation	Origin
Asparagus	2000 to 4000 years	Europe and West Asia	Leek	2000 to 4000 years	Mediterranean Region
Bean, Bush Lima	About 100 years	Eastern North America	Lettuce	2000 to 4000 years	Asia
Bean, Pole Lima	About 1000 years	South America	Melon, Musk	4000 to 8000 years	Southern Asia
Bean, String	2000 to 4000 years	West South America	Melon, Water	2000 to 4000 years	West Africa
Beet, Chard	2000 to 4000 years	Europe	Mushroom	1000 to 2000 years	Northern World
Beet, Root	2000 to 4000 years	Mediterranean Region	Okra	1000 to 2000 years	North Africa
Brussels Sprouts	1000 to 2000 years	North Europe	Onion	4000 to 8000 years	Persia and Central Asia
Cabbage	4000 to 8000 years	West Europe	Parsley	1000 to 2000 years	Sardinia
Cabbage, Chinese	2000 to 4000 years	China and Japan	Parsnip	1000 to 2000 years	Europe
Carrot	2000 to 4000 years	Europe and West Asia	Pea, Garden	4000 to 8000 years	Asia
Cauliflower	2000 to 4000 years	Europe and West Asia	Pepper	1000 to 2000 years	South America
Celeriac	1000 to 2000 years	Europe	Potato	1000 to 2000 years	South America
Celery	2000 to 4000 years	South Europe	Potato, Sweet	1000 to 2000 years	Tropical America
Corn, Field	2000 to 4000 years	Tropical America	Pumpkin	Probably less than 1000 years	Tropical America
Corn, Sweet	About 100 years	New England	Radish	4000 to 8000 years	Asia
Cress, Garden	2000 to 4000 years	Probably Persia	Rhubarb	2000 to 4000 years	South Siberia (River Volga)
Cress, Water	2000 to 4000 years	Europe and North Asia	Rutabaga	1000 to 2000 years	Europe
Cucumber	4000 to 8000 years	India	Salsify	About 1000 years	Mediterranean Region
Cucumber, Gherkin	About 100 years	Jamaica	Spinach	1000 to 2000 years	Persia
Dandelion	1000 to 2000 years	Europe and Asia	Spinach, New Zealand	100 to 200 years	New Zealand
Egg Plant	4000 to 8000 years	South America or East Indies	Squash, Winter	1000 to 2000 years	Tropical America
Endive	1000 to 2000 years	East Indies and Asia	Squash, Summer	Probably less than 1000 years	Temperate America
Horse-radish	1000 to 2000 years	East Europe and West Asia	Tomato	1000 to 2000 years	Peru
Kale	2000 to 4000 years	Europe	Turnip	4000 to 8000 years	Europe
Kohl-rabi	2000 to 4000 years	Europe			

ASPARAGUS

(*Asparagus officinalis*)

HISTORY—A native of Europe, having grown in its wild state in Great Britain, Russia and Poland. The Britons, Gauls and Germans used it merely as a medicine. Gerard states that it takes its name after the Latin, in that it signifies the first spring or sprout. The Romans introduced it as an edible food. Cato the Elder, 200 B. C., treated the subject with great care. Pliny distinguished a fine difference in the character of Asparagus grown near Ravenna and certain other outlying points from Rome. Its cultivation and use as a vegetable was made known to the people of the North by the invading Roman armies. It is spoken of as a cultivated English vegetable in the early sixteenth century; and in 1683 we have record of it in the London markets. Many of the best gardeners have contended that soil and cultivation conditions count for the apparent difference in this vegetable and that it is not a question of the distinct varieties so much as it is the parentage of the stock and the conditions under which it is produced.

No. 1—Washington Asparagus

is a strain which has been produced under the direction of the Bureau of Plant Industry of the United States Department of Agriculture. The Bureau began this work at Concord, Massachusetts, in 1906, rust-resistance being one of the principal features desired. From a single plant discovered at Concord in 1910, a commercial strain has been developed. In 1915 this was taken to South Carolina, which district is seriously infected with asparagus rust. **The seed which we offer comes directly from the fields which were used as a guard field to protect the government seed plantation.** Our supply is being grown commercially for us by a man who thoroughly appreciates the value of pedigreed stocks.

Washington Asparagus is a rust-resistant, vigorous, high yielding strain of giant Asparagus. The plants represented in its pedigree of the last three generations are the best found in a ten years' search among millions of plants tested. By best, we mean the ones that have produced offspring, uniform, rust-resistant, high yielding, of large size and rapid growth, all of which qualities indicate **tenderness**. A more uniform type has not been seen among other so-called varieties that were in any degree rust-resistant. Thorough investigation has been made of Argenteuil, Palmetto and Reading Giant, none of them having been found sufficiently uniform to justify their adoption as the basis for breeding work.

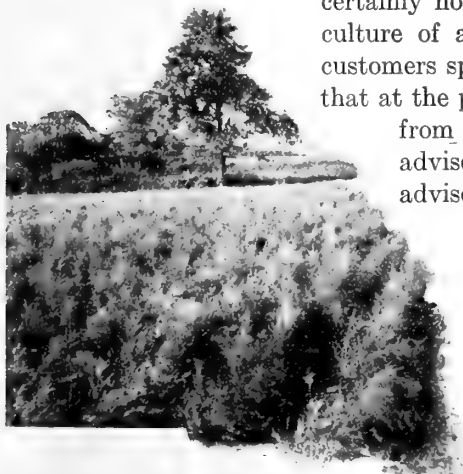
A bed of asparagus must be considered in the light of a permanent investment. For this reason we feel very sure that our trade will be satisfied with no other than the best obtainable. Most other seedsmen will no doubt hold to the original idea that there is such a thing as variety in asparagus. For ourselves, we are quite convinced that it is certainly no more than a difference in the strain and we are further convinced that the culture of asparagus has more to do with it than any other factor. Very often our customers specify white asparagus or green asparagus and to such inquiries we would say that at the present time there are no distinct strains of either. By keeping the light away from the young stalks, any asparagus will be white. As an economy in time, we advise our customers to buy asparagus roots. If, however, seed is used, please be advised that two or more weeks are required for germination. We would call attention to the fact that we are only listing one-year old roots, this on the advice of experts from the United States Department of Agriculture, who have well grounded proof for their belief.

Asparagus should be planted at one end or one side of the garden, where it will interfere the least with the plowing and preparation of annual crops. **Price of seed, postpaid, pkt. 25c, oz. 50c, ¼ lb. \$1.75, 1 lb. \$6.00. Price of roots, postpaid, 1 doz. 50c, 50—\$1.50, 100—\$2.75.**

Write for Farmers' Bulletin No. 829, U. S. Department of Agriculture, on "Asparagus." This can be obtained free from the U. S. Department of Agriculture at Washington, D. C.



WASHINGTON ASPARAGUS (x 3/5)



WASHINGTON ASPARAGUS GROWN ON WINDERMoor FARM

An asparagus bed is a permanent investment. Only the best strain should be planted

LIMA BEANS

(*Phaseolus lunatus*)

HISTORY—Apparently the pole lima bean was known in America long before the discovery. It is a native of Tropical America, probably Peru or Brazil. Although quite different in general form and appearance from the ordinary string bean, *Phaseolus Vulgaris*, it is, nevertheless, closely related. The lima bean was met with by the Spaniards on their first contact with the Indians of Florida, Mexico and Peru. Wild forms of the lima bean are known in the Upper Amazon River Valley and its seeds together with certain other vegetable seeds have been found in ancient Peruvian tombs at Ancon. The Indians of both North and South America were well acquainted with the species. The traditions of the cliff dwellers in our southwestern desert country have it that they were first gathered from the nearby cañons thousands of years previous.

The bush lima is a type of more recent discovery, having been located along a roadside in Virginia about one hundred years ago, and later introduced by Landreth. The broad bean of the old world, *Vicia Faba*, almost unknown in this country, is no relation to the genus *Phaseolus*.

No. 10—Henderson's Bush

DAYS TO MATURITY, 70. First found growing wild along the roadside in Virginia in 1875. Believed to be a dwarf form of old Carolina. Introduced in 1888 as Dwarf Carolina by Landreth and in 1889 as Henderson's Bush by Peter Henderson and Johnson & Stokes. A common synonym is Dwarf Sieva. The plant is small, attaining a height of from twelve to fifteen inches, has long runners, compact, bushy, hardy, very early and moderately productive. The pods are quite small, attaining a length of about three inches, straight, very flat, three to four seeded and dark green. The greenshell beans are very small, white and of good quality. The dried seeds are somewhat triangular, very flat and of a creamy white color. **Pkt. 10c, ½ pt. 25c, pt. 40c, qt. 70c, ½ pk. \$2.75, postpaid.**

No. 12—Fordhook Bush

DAYS TO MATURITY, 75. Introduced by W. Atlee Burpee & Company, 1907. An improvement on the Dreer's Bush Lima. The plant will attain a height of about twelve inches. It is a prolific bearer. The pods will range from four to four and one-half inches in length and will

contain five or more large beans of exceptional quality. The dried beans are oval in shape, very thick and white with a greenish tinge. As is the case with all lima beans, we would warn our trade not to plant them until the ground has become thoroughly warmed by the late spring sun, and under no circumstances should cracked beans be planted, for, although they may have the strength to germinate, they will not be able to force the sprouts through the ground. **Pkt. 10c, ½ pt. 25c, pt. 45c, qt. 80c, ½ pk. \$3.00, postpaid.**

Wholesale prices, pages 97-98.



FORDHOOK BUSH
LIMA
(Natural Size)

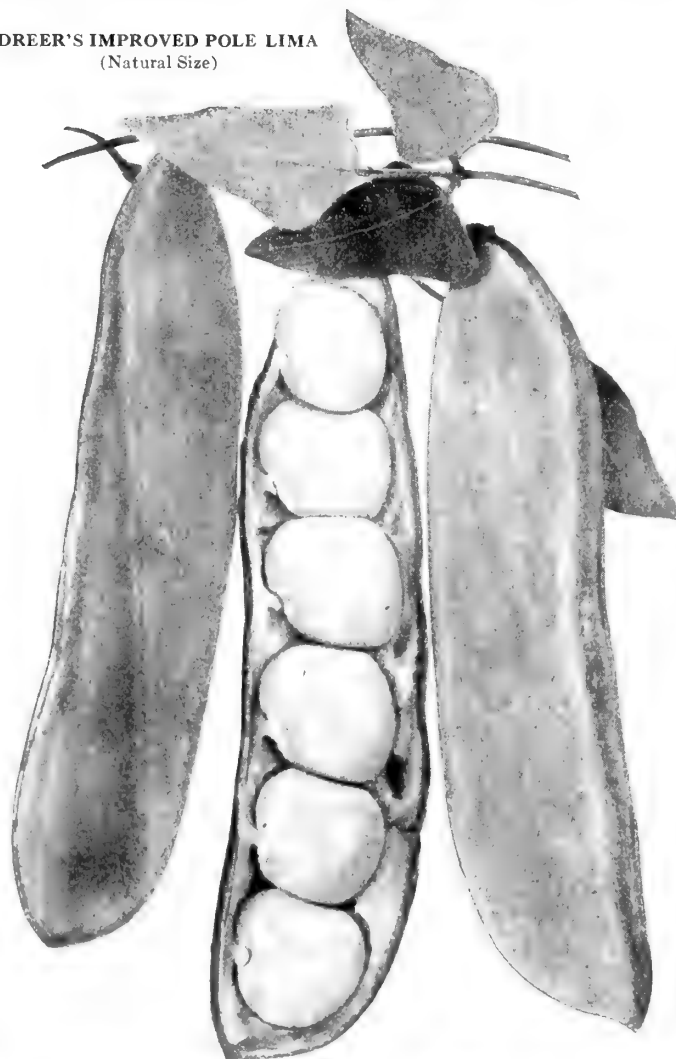


FIELD VIEW OF DWARF LIMAS

No. 14—Challenger or Dreer's Improved Pole

DAYS TO MATURITY, 85. Originated with Mr. V. J. Hadden, East Orange, New Jersey. Introduced by J. M. Thorburn & Company in 1882. This variety is similar to the older Dreer's Pole Lima, differing only in that the pods are slightly larger and more often five seeded. Because of these facts, it has entirely replaced that variety, but is frequently sold under the name of Dreer's Improved Pole. The plant is large, throwing vigorous runners, which are of the climbing habit. It is very productive, throwing pods four inches in length, broad, straight, flat, six seeded and dark grayish green. Green-shell beans are medium in size, light green color and of excellent quality. The dried seeds are subcircular in outline, oval in cross section and greenish white in color. Pkt. 10c, $\frac{1}{2}$ pt. 25c, pt. 45c, qt. 80c, $\frac{1}{2}$ pk. \$3.00, postpaid.

DREER'S IMPROVED POLE LIMA
(Natural Size)



No. 16—Ford's Mammoth-Podded (Pole)

DAYS TO MATURITY, 90. Result of twenty years' selection of Large White by James Ford, Frankford, Pa. Introduced by Johnson & Stokes in 1889. Our catalog of that year states: "No novelty we have ever offered cost so much money to obtain seed stock, and even at the fabulous price offered Mr. Ford for his entire stock last spring, he hesitated about selling, but finally accepted our offer." At that time it was sold only by the packet, price, twenty-five cents each. Ford's Mammoth Podded is similar to King of the Garden, differing chiefly in that the pods are slightly longer, decidedly straighter, slightly narrower, better filled and averaging six beans to the pod. The dried seeds are pure white in color, large and flat. Pkt. 10c, $\frac{1}{2}$ pt. 25c, pt. 45c, qt. 80c, $\frac{1}{2}$ pk. \$3.00, postpaid.



FIELD VIEW OF POLE LIMAS

BEANS, GREEN-PODDED

(*Phaseolus vulgaris*)



BLACK VALENTINE
(x 2/3)

HISTORY—This genus which includes such species as the Kidney Beans is undoubtedly of South American origin, inasmuch as until the discovery of America none of the beans of this family were cultivated in Europe. M. de Candolle, author of the *Nativity of the Bean*, and considered an authority on the subject, produced strong data to prove that Tropical America was its original habitat. Among other points mentioned, is the fact that several kinds of this species have been found in Peruvian tombs at Ancon. Furthermore, shortly after 1500, the Kidney Bean began to be grown extensively in Europe where it has entirely supplanted the common beans for garden purposes. The name "Kidney Bean" was given it because of its shape. The Indians were growing certain types at the time of the discovery of America, but they were not grown commercially here until a comparatively recent time. Messrs. N. B. Keeney & Son, of Le Roy, New York, have done more in developing American varieties of kidney beans than any other organization of individuals. A brief survey of the varieties listed here is sufficient proof to show this.

No. 18—Red Valentine

DAYS TO MATURITY, 42. A variety in cultivation in this country since 1845. Until 1870, however, the type was flat podded. Earliness is the feature of this variety. The pods are slightly smaller than Black Valentine, round, lighter in color, curved, somewhat stringy, but of good quality if gathered when young. Pkt. 10c, ½ pt. 20c, pt. 40c, qt. 70c, ½ pk. \$2.75, postpaid.

NOTE—Credit should be given Messrs. N. B. Keeney & Son for many of these bean photographs. They will be found to be accurate as to type and close to scale as noted.

No. 20—Giant Stringless

DAYS TO MATURITY, 45. Originated by N. B. Keeney & Son, and said to be a selection of Red Valentine. Introduced in 1898 by Johnson & Stokes. From its cultivation it has been a favorite for home garden and market purposes. As shown in the illustration, this variety is a heavy bearer and can perhaps be picked in one-third the time of any other sort. The bearing period is comparatively short. The pods are about six inches in length, slightly curved, dark green in color, brittle and absolutely stringless. This variety is not recommended for low ground, inasmuch as the pods sometimes weigh down the plant and the beans rest on the ground, thus causing them to become spotted. Dry seeds are of a yellowish brown color. Pkt. 10c, ½ pt. 20c, pt. 40c, qt. 70c, ½ pk. \$2.75, postpaid.

No. 22—Stringless Green-Pod

DAYS TO MATURITY, 45. Originated by N. B. Keeney & Son, and introduced by Burpee in 1894.

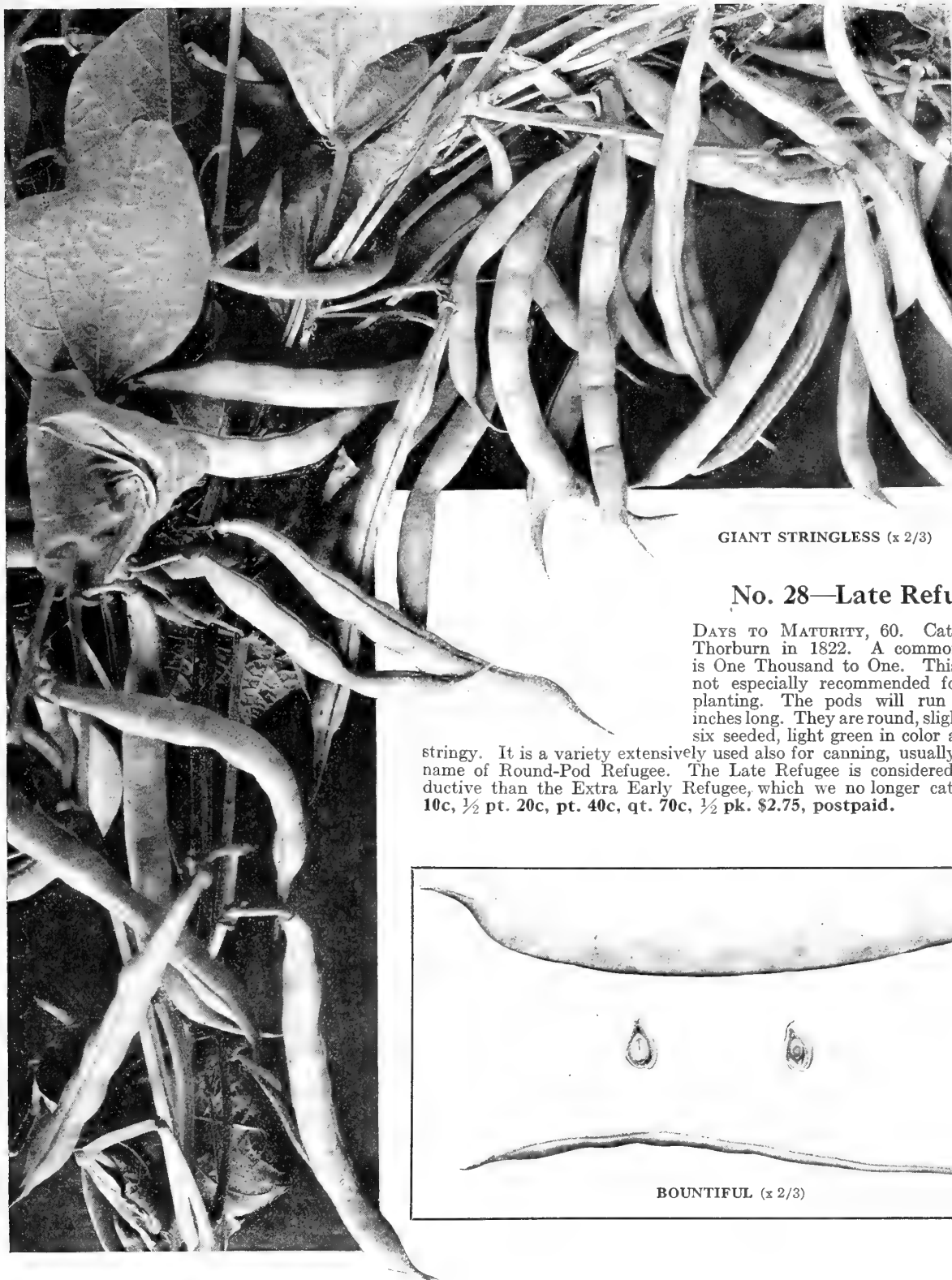
The plant will grow to a height of from twelve to fifteen inches, is very erect and productive. The pods will average five inches in length and are somewhat curved and constricted between the beans. They are strictly stringless, tender, fine grained, of good quality and uniformly six seeded. Dry seeds are of a dark brown color. Pkt. 10c, ½ pt. 20c, pt. 40c, qt. 70c, ½ pk. \$2.75, postpaid.

No. 24—Black Valentine

DAYS TO MATURITY, 45. Introduced in 1897 by Peter Henderson. A well-known and extensively grown bean, especially in the South. In habit of growth it closely resembles Red Valentine, except that the character of the pod is very different. Because of its general characteristics, it is excellent for shipping purposes, but we do not recommend it to truck growers desiring to develop private markets. It is not a stringless variety, and is, therefore, not recommended for home garden use. It is sometimes subject to anthracnose in rainy seasons. Pkt. 10c, ½ pt. 20c, pt. 40c, qt. 70c, ½ pk. \$2.75, postpaid.

No. 26—Bountiful

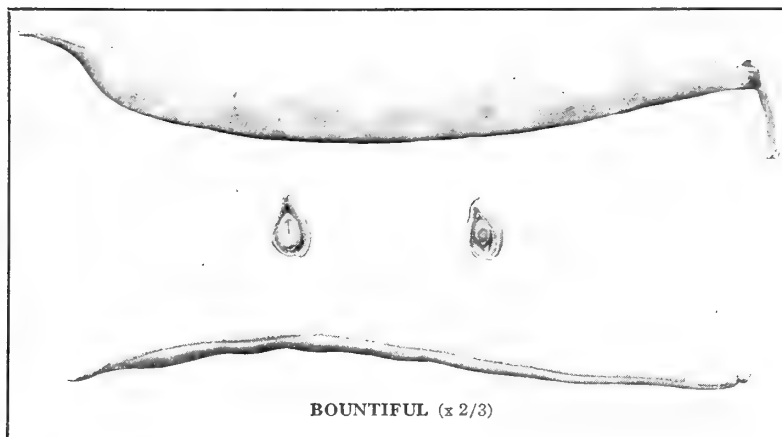
DAYS TO MATURITY, 45. Originated in Genesee County, New York, and introduced by Peter Henderson in 1898. The plant reaches a height of about sixteen inches. The pods are over six inches long, slightly curved, flat, light green in color, stringless, seven seeded and very attractive. This variety is a universal favorite because of its general good qualities. Pkt. 10c, ½ pt. 20c, pt. 40c, qt. 70c, ½ pk. \$2.75, postpaid.



GIANT STRINGLESS (x 2/3)

No. 28—Late Refugee

DAYS TO MATURITY, 60. Catalogued by Thorburn in 1822. A common synonym is One Thousand to One. This variety is not especially recommended for northern planting. The pods will run about five inches long. They are round, slightly curved, six seeded, light green in color and slightly stringy. It is a variety extensively used also for canning, usually under the name of Round-Pod Refugee. The Late Refugee is considered more productive than the Extra Early Refugee, which we no longer catalog. Pkt. 10c, $\frac{1}{2}$ pt. 20c, pt. 40c, qt. 70c, $\frac{1}{2}$ pk. \$2.75, postpaid.



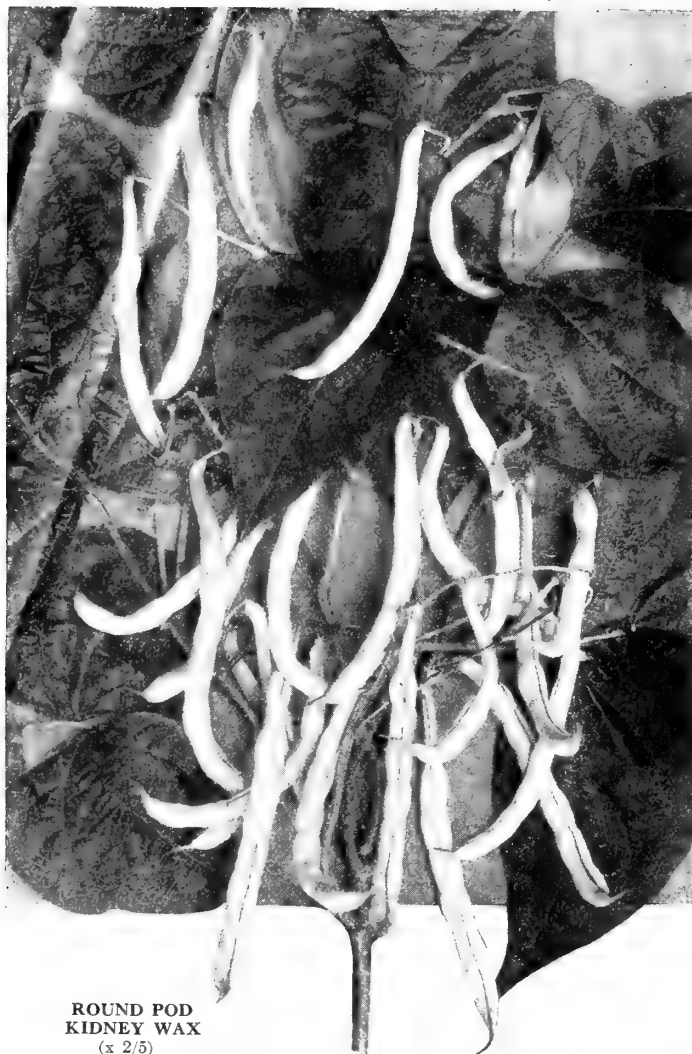
BOUNTIFUL (x 2/3)

No. 29—White Seed Kentucky Wonder (Pole)

DAYS TO MATURITY, 70. The original Kentucky Wonder was of a mottled, olive-drab. This strain was introduced by Gregory in 1877. Old Homestead was a common synonym. The White Seeded Kentucky Wonder is a later introduction, and has proven to be more satisfactory for general purposes as a green-podded climbing bean. Although somewhat susceptible to disease, the bean is early, productive and grown very extensively, especially in the Mid-West.

The snap pods will average about seven inches in length, being very slender, decidedly curved, round, creased-back and eight to ten seeded. They are only slightly stringy and of a medium green color. The flesh is tender, brittle and moderately fine grained. The bean is of good quality, but is not overly attractive. In the green-shelled pod state, the pod is much constricted between the beans. The dried beans are white. Pkt. 10c, $\frac{1}{2}$ pt. 20c, pt. 40c, qt. 70c, $\frac{1}{2}$ pk. \$2.75, postpaid.

BEANS, WAX-PODDED



ROUND POD
KIDNEY WAX
(x 2/5)

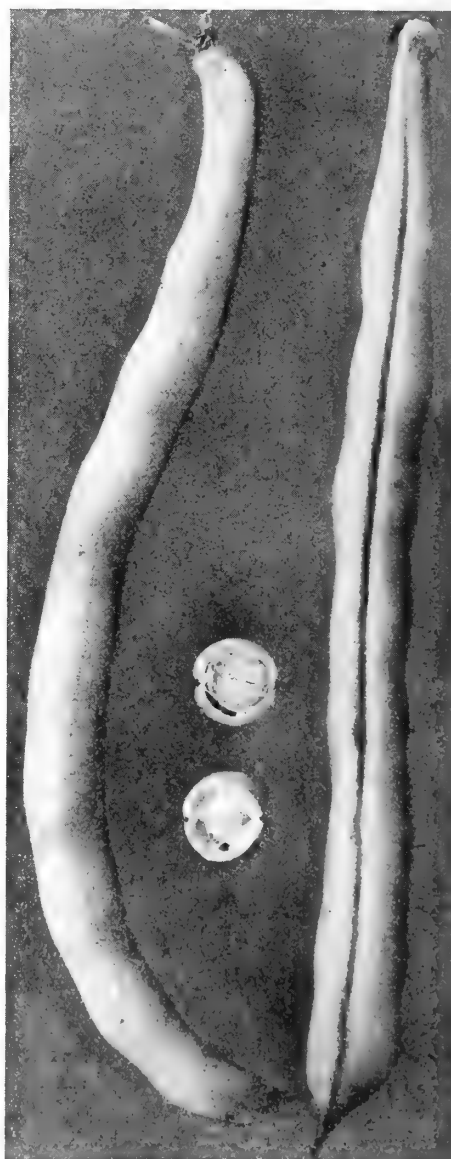
No. 36—Round-Pod Kidney Wax

DAYS TO MATURITY, 45. Originated by N. B. Keeney & Son, and introduced by Johnson & Stokes in 1900. This bean or one of great similarity was named Brittle Wax by Burpee the following year. The plant will grow to a height of about fifteen inches, producing long, curved, round, yellow pods, extremely brittle and absolutely stringless. They are borne equally above and below the foliage, as may be noted in the illustration. Excellent quality. Pkt. 10c, $\frac{1}{2}$ pt. 25c, pt. 45c, qt. 80c, $\frac{1}{2}$ pk. \$3.00, postpaid.

No. 30—Improved Golden Wax

DAYS TO MATURITY, 40. Selection of Golden Wax by W. H. Grinell, and introduced about 1884. This improved variety differs from the old Golden Wax in that the pods are slightly stouter, flatter, straighter and longer-pointed, the dry seeds being marked with brownish spots rather than purple. The season is about the same. The plant will develop to about twelve inches in height. The pods are five to six seeded, stringless and of very fair quality. The picking season is rather short. A recommended variety for home or market garden. Pkt. 10c, $\frac{1}{2}$ pt. 25c, pt. 45c, qt. 80c, $\frac{1}{2}$ pk. \$3.00, postpaid.

If you are a
market gardener and buy
in quantities,
the wholesale
prices on pages
97-98 will interest you



PENCIL POD BLACK WAX
(Natural Size)

No. 32—Currie's Rust-Proof Wax

DAYS TO MATURITY, 40. Originated near Milwaukee, and said to be a sport from Golden Wax, introduced by Currie Brothers in 1889. At the present time it is one of the most largely grown wax beans for all general purposes. The plant reaches a height of about fourteen inches. The pods are about six inches long, very straight, flat-oval in cross section, uniformly six-seeded, bright yellow in color, decidedly stringy, coarse-grained and of rather poor quality. As is the case of the Wardwell's Kidney Wax, this bean is susceptible to anthracnose. For the above reasons it is not recommended for home garden planting. Pkt. 10c, $\frac{1}{2}$ pt. 25c, pt. 45c, qt. 80c, $\frac{1}{4}$ pk. \$3.00, postpaid.

No. 34—Davis White Wax

DAYS TO MATURITY, 40. Originated by Mr. Eugene Davis, of Grand Rapids, and introduced to the trade generally in 1895. This bean resembles the Currie's Rust-Proof more than any other variety. The plants attain a height of about fifteen inches, and are quite susceptible to disease. Pods are seven inches long, very uniformly straight, flat, six or seven-seeded, clear, bright yellow color, stringy, fibrous and of fair quality, but very attractive. This is primarily a market variety, but if gathered while young would, no doubt, prove satisfactory for the home garden. Pkt. 10c, $\frac{1}{2}$ pt. 25c, pt. 45c, qt. 80c, $\frac{1}{2}$ pk. \$3.00, postpaid.

No. 40—Pencil Pod Black Wax

DAYS TO MATURITY, 45. A selection of Black Wax improved by N. B. Keeney & Son, and introduced by Johnson & Stokes in 1900. The plant will attain a height of fourteen inches, but is a vigorous grower, and is not susceptible to disease as other wax-podded sorts. The pods attain a length of six inches, are slender, curved near the tip, rounded, seven-seeded, very clear yellow, absolutely stringless, very brittle, fine-grained and of excellent quality. This variety is highly recommended for all purposes where the quality of the edible product is a consideration. Pkt. 10c, $\frac{1}{2}$ pt. 25c, pt. 45c, qt. 80c, $\frac{1}{2}$ pk. \$3.00, postpaid.



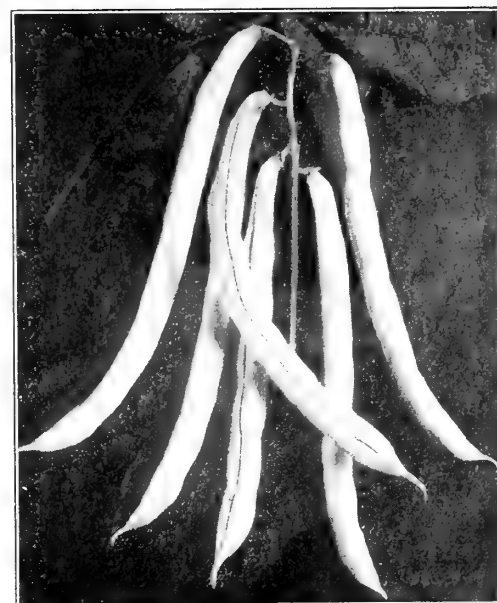
WARDWELL'S KIDNEY WAX (x 2.5)

No. 38—Wardwell's Kidney Wax

DAYS TO MATURITY, 45. Originated by Mr. Charles Wardwell, of Jefferson County, New York, listed by Thorburn in 1887, and offered by Johnson & Stokes the following year. The plants will attain a growth of about fourteen inches. The pods are about six inches long, slightly curved, flat, six-seeded, clear yellow, almost stringless and of very fair quality. As is the case of the Currie's Rust-Proof, it is, perhaps, more subject to anthracnose during wet seasons than are some of the green-pod varieties. Pkt. 10c, $\frac{1}{2}$ pt. 25c, pt. 45c, qt. 80c, $\frac{1}{2}$ pk. \$3.00, postpaid.

No. 42—Golden Cluster Wax (Pole)

DAYS TO MATURITY, 72. Originated near Doylestown, Pa., and introduced by Dreer in 1886. This is the most popular wax-podded pole bean of this class. It is a good climber and the vines are very compact, vigorous and hardy, being only slightly susceptible to disease. Golden Cluster is very productive. The pods will average seven inches in length. They are very straight, flat-creased, eight-seeded, light waxy yellow, somewhat stringy, but very brittle and fine-grained. The dry seeds are ivory white, broadly oval and occasionally wrinkled. We believe this to be the best of the wax-podded pole bean class. Pkt. 10c, $\frac{1}{2}$ pt. 25c, pt. 45c, qt. 80c, $\frac{1}{2}$ pk. \$3.00, postpaid.



GOLDEN CLUSTER WAX (POLE) (x 1/3)

BEET (*Beta vulgaris*)

HISTORY—A native of Europe, North Africa and Western Asia. It is named *Beta* because its seed pod resembles the shape of the Greek letter of that name. It has also been suggested that it came from the Celtic word *Beta*, meaning red. *Beta Vulgaris*, the parent of our garden varieties, is a native of Egypt, thus identifying two or three so-called Egyptian beets handled by present-day seedsmen. The native parent grew wild along the southern shores of the Mediterranean, and was found as far east as the Caspian Sea and Persia. "Everything," according to de Candolle, "shows that its cultivation does not date from more than two or three centuries before the Christian Era." It is not known exactly when the beet root was first introduced into cultivation. The ancients were well acquainted with the plant, but we have no account from which we can have certain knowledge that they cultivated it. Certainly it has been a garden vegetable for two thousand years, as it is mentioned by most of the early writers on plants. De Serres, the seventeenth century French botanist, states that it was brought into France from Italy just prior to his time, and it no doubt was taken to England shortly afterward.

No. 60—Crosby's Egyptian

DAYS TO MATURITY, 45. Originated by Mr. Josiah Crosby, a New England market gardener. After years of selection from the older Egyptian Beet, it was introduced in 1893 by Schlegel & Fottler and by Rawson. Four years later it was still listed as a novelty by Johnson & Stokes. Crosby's Egyptian is, perhaps, the most largely used beet for the early season operations by all classes of planters. The top is small, the root is turnip shaped, of fine quality, deep blood-red color and develops rapidly. For all general purposes, it will prove more satisfactory than Early Flat Egyptian, inasmuch as it will be in condition for use just as early and will not become woody and tasteless so quickly. It may be sown outside as late as July. However, for late summer planting we would advise New Century. Pkt. 10c, oz. 20c, $\frac{1}{4}$ lb. 45c, 1 lb. \$1.25, postpaid.

No. 64—Early Eclipse

DAYS TO MATURITY, 50. Introduced by Gregory in 1880. Early Eclipse is now one of the established early varieties. The root is round, slightly top-shaped, bright red in color and about two and one-quarter inches in diameter. The interior color is bright red, zoned with pinkish white. Pkt. 10c, oz. 20c, $\frac{1}{4}$ lb. 45c, 1 lb. \$1.25, postpaid.



DETROIT DARK RED
(Natural Size)

No. 62—Early Flat Egyptian

DAYS TO MATURITY, 45. First listed by Gregory in 1874. This is the old original type of Egyptian Beet as known in this country, and as the parent of Crosby's Egyptian it has some similar characteristics, but must not be confused with it. Early Flat Egyptian is the best forcing beet under cultivation. The roots are flatter and smaller than the Crosby, but will not remain in an edible condition after maturity as long. The color is a very dark red, the interior dark blood-red, zoned with a lighter shade. Pkt. 10c, oz. 20c, $\frac{1}{4}$ lb. 45c, 1 lb. \$1.25, postpaid.

No. 66—Detroit Dark Red

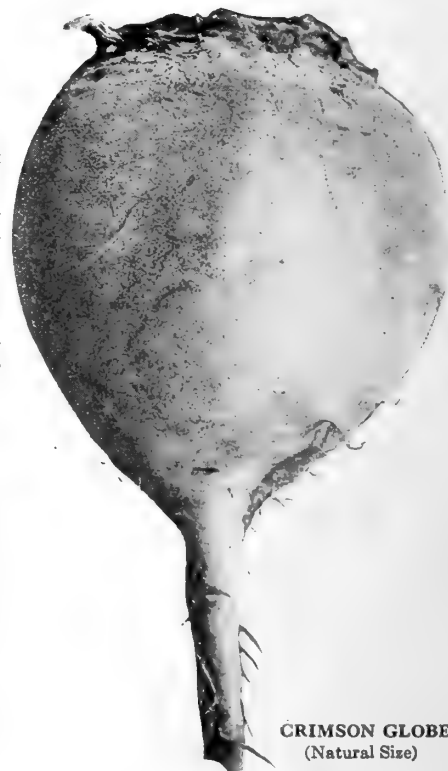
DAYS TO MATURITY, 45. Introduced by Ferry in 1892, and now one of the most universally planted varieties for all purposes. The shape of Detroit Dark Red is almost globe, as will be seen in the illustration. As one-third of the root grows above ground a somewhat rough texture develops on the surface of the beet thus exposed. In spite of this, the variety is extensively grown as a home and commercial garden sort and for use by canners. Pkt. 10c, oz. 20c, $\frac{1}{4}$ lb. 45c, 1 lb. \$1.25, postpaid.



CROSBY'S EGYPTIAN
■ (x 3/5) ■

No. 67—Crimson Globe

DAYS TO MATURITY, 50. An old standard variety the origin of which cannot be specifically determined. The beet is globe shaped with a slender tap root. The zones are close together and the texture of the flesh fine. Interior color is dark crimson. In flavor the beet is excellent. Pkt. 10c, oz. 20c, $\frac{1}{4}$ lb. 45c, 1 lb. \$1.25, postpaid.



CRIMSON GLOBE
(Natural Size)

Outline Chart Illustrating Beet Types and Their Relation to Ground Line. Scale is about 1/3.

EARLY FLAT
EGYPTIAN

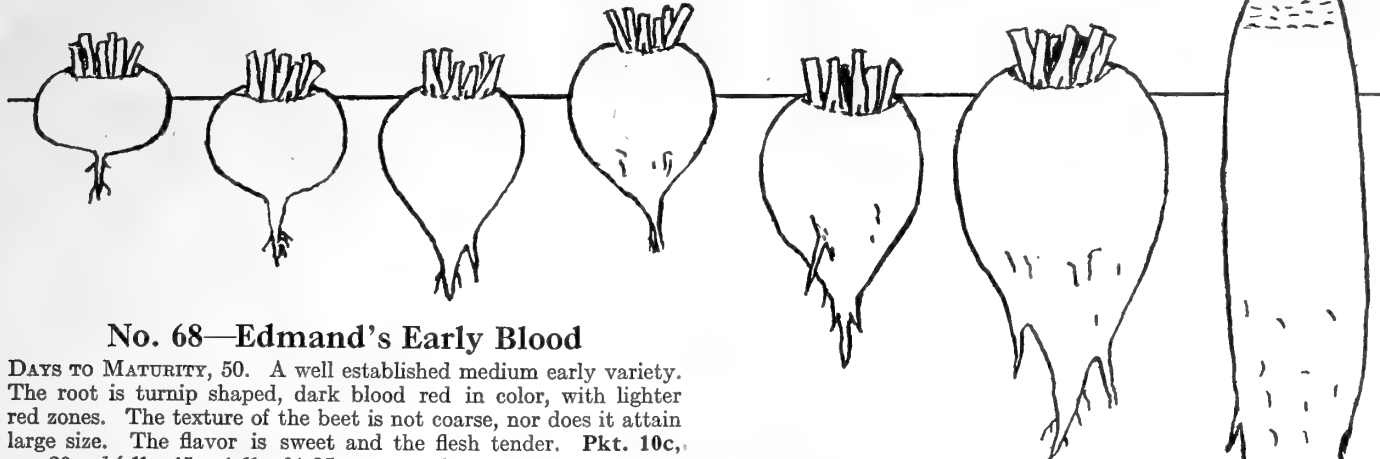
CROSBY'S
EGYPTIAN

EARLY
ECLIPSE

DETROIT
DARK RED

NEW
CENTURY

WINDERMoor
HALF LONG



No. 68—Edmand's Early Blood

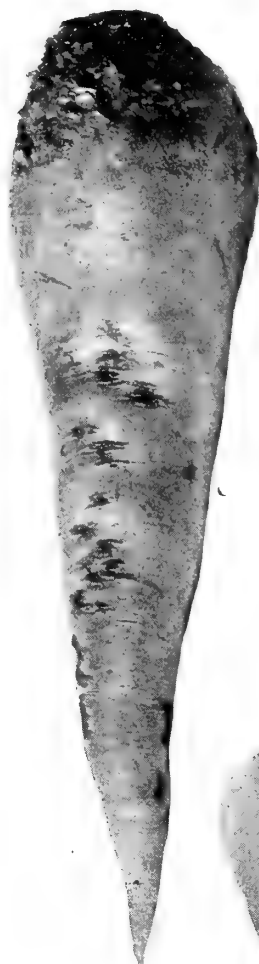
DAYS TO MATURITY, 50. A well established medium early variety. The root is turnip shaped, dark blood red in color, with lighter red zones. The texture of the beet is not coarse, nor does it attain large size. The flavor is sweet and the flesh tender. Pkt. 10c, oz. 20c, 1/4 lb. 45c, 1 lb. \$1.25, postpaid.



EARLY FLAT
EGYPTIAN (x 3/4)

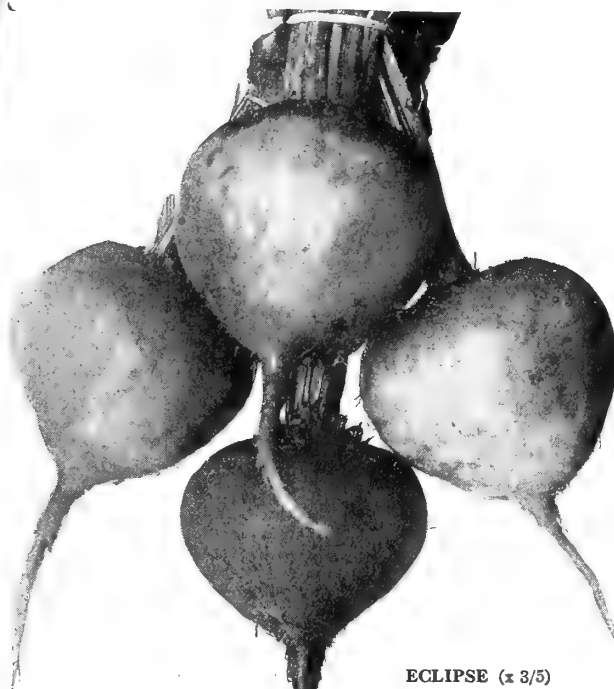
No. 76—Long Smooth Blood

DAYS TO MATURITY, 60. One of the oldest English varieties, being listed in 1826 by Sinclair & Moore and by Landreth. The stock we offer is from English sources, the photograph given here having been taken on Windermoor Farm. Long Smooth Blood is recommended for fall and winter use. It will develop to at least six inches in length, and is of excellent quality. The color is a rich blood-red with no contrasting zone colors. Pkt. 10c, oz. 20c, 1/4 lb. 45c, 1 lb. \$1.25, postpaid.



LONG
SMOOTH
BLOOD
(x 2/3)

LONG
SMOOTH
BLOOD

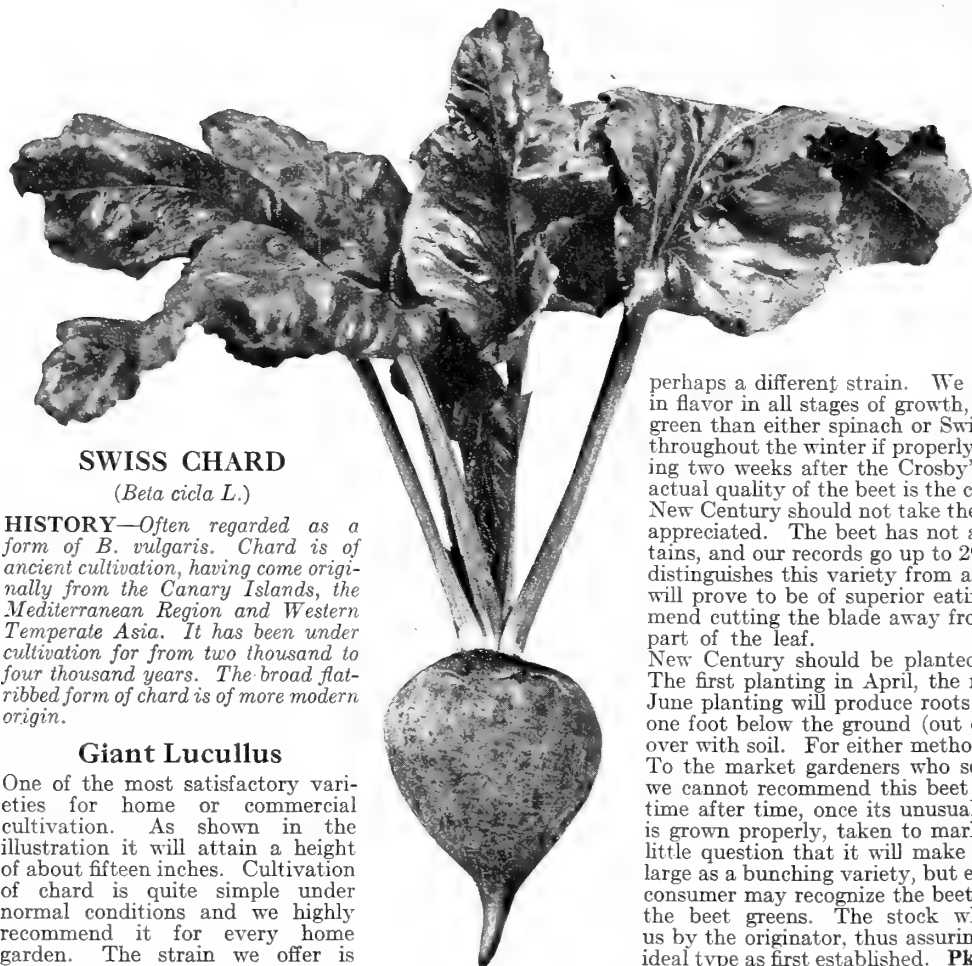


ECLIPSE (x 3/5)

No. 72—Windermoor Half-Long

DAYS TO MATURITY, 60. The half-long beet was apparently first introduced by E. J. Evans in 1871. In all these years there has not been an established trade name developed. Because of the work we have done on this variety here on Windermoor Farm, we call our strain Windermoor Half-Long. As compared with New Century, this variety is not recommended for the home garden planter. For commercial growers, who question their ability to sell the New Century on account of the rougher character of the root, we recommend Windermoor Half-Long, especially as a late variety. The root is about three and one-half inches in diameter when mature, deep red color, very smooth and uniform. The interior is rich red, zoned with a lighter red, and the quality is good. Pkt. 5c, oz. 15c, 1/4 lb. 40c, 1 lb. \$1.00, postpaid.

NEW CENTURY BEET



SWISS CHARD

(*Beta cicla* L.)

HISTORY—Often regarded as a form of *B. vulgaris*. Chard is of ancient cultivation, having come originally from the Canary Islands, the Mediterranean Region and Western Temperate Asia. It has been under cultivation for from two thousand to four thousand years. The broad flat-ribbed form of chard is of more modern origin.

Giant Lucullus

One of the most satisfactory varieties for home or commercial cultivation. As shown in the illustration it will attain a height of about fifteen inches. Cultivation of chard is quite simple under normal conditions and we highly recommend it for every home garden. The strain we offer is broad stemmed with beautiful yellowish-green leaves, highly attractive and of the finest quality. Pkt. 10c, oz. 20c, $\frac{1}{4}$ lb. 45c, 1 lb. \$1.25, postpaid.

NEW CENTURY (x 1/3)

Mangel Beet and Sugar Beet—See page 96.

No. 74. New Century. DAYS TO MATURITY, 55. It may be allowed a much longer growth, however, if time permits. Originated by Mr. I. N. Glick, of Lancaster County, Pennsylvania, about 1906, and offered by Walter P. Stokes in 1913. After careful studies of trial, ground tests, we are convinced that the following varieties are merely a renaming of the original New Century: "Rajah," by Childs; "Winter Keeper," by Stumpp & Walter; "Green Top," by Holmes-Leatherman; "All Seasons," by Harris; "Green Leaved Winter Table," by Schell. "White Top Blood Turnip," by Holmes, seems quite similar, but

perhaps a different strain. We claim for this beet that it is the sweetest in flavor in all stages of growth, that its top is more delicious to eat as a green than either spinach or Swiss chard, and that the root may be kept throughout the winter if properly stored as per suggestions below. Maturing two weeks after the Crosby's Egyptian, for all operations where the actual quality of the beet is the chief consideration, there is no reason why New Century should not take the place of all our later sorts once it is duly appreciated. The beet has not a woody fibre, no matter what size it attains, and our records go up to 29 $\frac{1}{2}$ pounds. The soft, greenish-white top distinguishes this variety from all others, and the delicious tender greens will prove to be of superior eating quality. For this purpose we recommend cutting the blade away from the stalk so as to use only the tender part of the leaf.

New Century should be planted two or three times during the season. The first planting in April, the next in May and the last in June. The June planting will produce roots which may be stored for winter in a pit one foot below the ground (out of danger of frost), or in a cellar covered over with soil. For either method of storing, it is best to cut off the tops. To the market gardeners who sell their product direct to the consumer we cannot recommend this beet too highly, for buyers will return for it time after time, once its unusually fine qualities are made known. If it is grown properly, taken to market in a bright, fresh condition, there is little question that it will make its own reputation. The top is slightly large as a bunching variety, but enough of it should be kept on so that the consumer may recognize the beet. We would recommend also the sale of the beet greens. The stock which we offer is still being grown for us by the originator, thus assuring purity of stock in accordance with the ideal type as first established. Pkt. 20c, oz. 35c, $\frac{1}{4}$ lb. \$1.00, 1 lb. \$3.50, postpaid.



GIANT LUCULLUS SWISS CHARD (x 1/5)

BRUSSELS SPROUTS

(*Brassica oleracea* var. *gemmifera*)

No 95—Long Island Improved

A vegetable botanically belonging to the Brassica group, which is a native of the British Isles and the west channel coast of Europe. It is a vegetable which has been under cultivation for several hundred years. It is grown for the globular buds or sprouts produced along the stout upright stem. The plant while in its seedling stage closely resembles ordinary cabbage. The axillary buds instead of remaining dormant as in the case of common cabbage, develop into miniature heads very similar to the cabbage, being about one inch in diameter. Several varieties of Brussels Sprouts are offered by the trade, but there is only one general type. It is more a matter of the perfection of the seed stock and of the culture than of actual difference in variety. The chief variations are in length of stalk and in the manner in which the sprouts are distributed along the stalk. Our strain having been grown on Long Island, is sold under the name of Long Island Improved, this being a common varietal trade name in this country. The hand labor involved in gathering the sprouts and in preparing them for market is, perhaps, partially responsible for their comparative unpopularity. They form a delicious vegetable, however, and we strongly urge all classes of our customers to consider their cultivation in a larger way.

The culture of the vegetable is very similar to that of late cabbage. Care should be taken to break down the lower leaves in the early fall, in order that the small heads will have more room to grow. Pkt. 10c, oz. 40c, ¼ lb. \$1.40, 1 lb. \$5.00, postpaid.



BRUSSELS SPROUTS, LONG ISLAND IMPROVED (x 1/3)

HORSERADISH

(*Armoracia*)

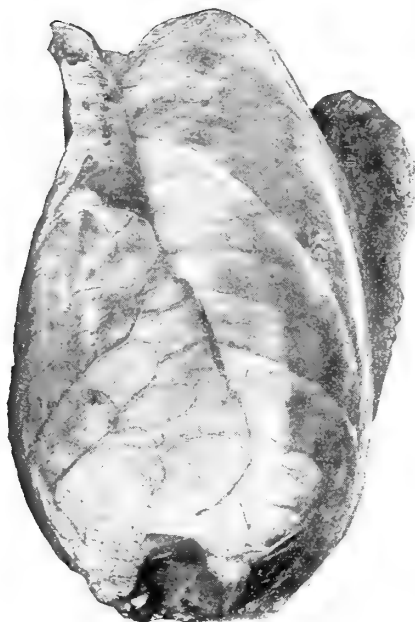


HORSERADISH ROOT

A native of Eastern temperate Europe and Western Asia, having been cultivated, probably for less than two thousand years. The root of this plant is the well-known condiment to be used with roast beef and oysters. The root is perennial, the outside being a yellowish white color and the inside a pure white. The consumption of horseradish is annually increasing and great attention is being paid to its cultivation every year. The season for fresh-grated horseradish runs almost parallel with oysters, with which the roots are frequently eaten. The ungrated roots are often kept in cold storage for summer use inasmuch as roots dug at that season have an unpleasant taste. Horseradish will do well in almost any soil, except the lightest sand and the heaviest clay. This plant rarely produces seed, therefore cuttings are made from the roots when not less than one-quarter inch thick and about five inches in length. Horseradish makes its best growth in the cool of the autumn and steadily improves after September. Light frosts do not hurt it and it is not usually stored in pits until rather late. Storage in pits for horseradish is better than in cellars. The marketable crop of horseradish varies from three to six thousand pounds per acre and may be sometimes sold as high as five cents per pound for the best roots and two and one-half cents per pound for second grade. 50 roots \$1.00, 100 roots \$1.75, postpaid.

CABBAGE

(*Brassica oleracea*. *Var. capitata*)



EARLY JERSEY WAKEFIELD
(x 1/3)

to be met with throughout the range of the vegetable kingdom. The leaves of this plant were probably eaten by the barbarous or half civilized tribes of Europe and when history begins the plant had been transferred to cultivated grounds and produced heads. It appears to have been in general use before the Aryan Migration, 1700 B. C., and in the time of Cato and Pliny many distinct varieties were known in Rome. The Roman armies have the credit for disseminating it over Northern Europe. Cromwell's soldiers introduced it into Scotland. While England is considered the real home of the *Brassica* family, there are many varieties which are considered peculiarly American. These, however, have only been made so after long years of selection work on the original French and English sorts.

No. 101—Early Etampés

DAYS TO MATURITY, 85. Originated by Vilmorin, Andrieux & Co., Paris, France and introduced by Johnson & Stokes about 1886 as Johnson & Stokes' Earliest, later as Stokes' Earliest. It is fully a week earlier than Early Jersey Wakefield which makes it desirable for early market purposes. The head is conical in shape, of excellent quality, but not quite as large as Jersey Wakefield. Pkt. 10c, oz. 35c, ¼ lb. \$1.00, lb. \$3.65, postpaid.



EARLY WINNIGSTADT (x 1/3)

No. 108—Copenhagen Market

DAYS TO MATURITY, 95. A cabbage of Danish origin, being a hybrid between Danish Summer Ballhead and a North European variety introduced by Hjalmar Hartmann & Co., of Copenhagen in 1909 and offered in America in 1912. In the few years that this cabbage has been on the market it has earned an enviable position, both commercially and privately. The head will be almost perfectly round, hard, solid, and the fact that it is as early as Charleston Wakefield almost places it in a class by itself. The tonnage per acre will be far ahead of any sorts in its class. We do not advise it for fall sowing in the North, but as a spring variety we know of no rival. Pkt. 15c, oz. 45c, ¼ lb. \$1.35, lb. \$4.75, postpaid.

No. 100—Early Jersey Wakefield

DAYS TO MATURITY, 90. Originally brought from New Jersey to Long Island by Francis Brill in 1871, and introduced by Henderson about 1870. This variety is from five to seven days later than Etampés, but the head is considerably larger and much more solid. Where earliness is the chief object we recommend Etampés, but it should be followed by Jersey Wakefield for the main early crop. The head of Jersey Wakefield is very solid, comparatively small and running to rather a small point at the top. The quality is excellent but, as is the case with most quick maturing vegetables, it will not hold long after attaining its growth and is likely to break open after about two weeks. The strain offered is highly recommended. Pkt. 10c, oz. 35c, ¼ lb. \$1.00, lb. \$3.65, postpaid.

No. 103—Early Winnigstadt

DAYS TO MATURITY, 100. Offered by Gregory in 1866. This is a compact, sharply pointed cabbage, which, because of the texture of its outer leaves, is less likely to suffer from disease and insects than some other varieties. It is sometimes planted for winter use and is especially recommended for kraut. While there is considerable demand still for this cabbage, it has been largely outplacced by Charleston Wakefield and by Copenhagen Market. Pkt. 10c, oz. 35c, ¼ lb. \$1.00, lb. \$3.65, postpaid.



CHARLESTON OR LARGE WAKEFIELD
(x 1/3)

No. 102—Charleston or Large Wakefield

DAYS TO MATURITY, 95. A selection of the large heads from Early Jersey Wakefield, made by Mr. Francis Brill and Mr. J. M. Lupton in 1880. The product of this selection was sold to F. W. Bolgiano in 1880 and he offered it under the name of Large Wakefield. Henderson secured a stock very shortly after and his stock was offered as Charleston Wakefield, thus the double name which is still common amongst the trade. The head of Charleston is considerably larger than Early Jersey Wakefield and for this reason is more usually grown for commercial purposes than the latter. The five extra days before it reaches maturity are in no way a handicap. Given the same number of days, Charleston Wakefield will produce a larger head than Early Jersey Wakefield. The general shape of the head is thicker through and not so sharply pointed. Pkt. 10c, oz. 35c, ¼ lb. \$1.00, lb. \$3.65, postpaid.



COPENHAGEN MARKET (x 1/5)

No. 117—Early Flat Dutch

DAYS TO MATURITY, 110. Listed by N. M. & Co., in 1847. One of the oldest types grown in this country. Plant is short-stemmed, upright, with few outer leaves; consequently the rows can be set close together. This in itself recommends it as a home garden variety. The heads are round but flattened, very solid and uniform. Pkt. 10c, oz. 35c, $\frac{1}{4}$ lb. \$1.00, lb. \$3.65, postpaid.

No. 124—Henderson's Early Summer

DAYS TO MATURITY, 110. This variety for a great many years was known as Newark Early Flat Dutch. Special selection work was done on it and it was put out by Henderson as Henderson's Early Summer in 1874. The heads are large, solid, flat and of excellent quality. Its color is a bluish green. Pkt. 10c, oz. 35c, $\frac{1}{4}$ lb. \$1.00, lb. \$3.65, postpaid.



HENDERSON'S EARLY SUMMER (x 1/3)

No. 115—All Head Early

DAYS TO MATURITY, 105. All Head Early was a selection made personally by the late Mr. Burpee in 1888 from a field of Henderson's Succession, which was being grown on the farm of Mr. J. M. Lupton, Mattituck, Long Island. It was thus named and introduced by Burpee in 1891. Of the flat types of cabbage, this we believe to be the earliest. It has a very deep set head, which increases the 'tonnage per acre very appreciably. As a second early home garden variety, it is highly recommended and may also be used for storage in winter by planting later in the season. Pkt. 10c, oz. 35c, $\frac{1}{4}$ lb. \$1.00, lb. \$3.65, postpaid.



GLORY OF ENKHUIZEN (x 2/5)

No. 133—Volga

DAYS TO MATURITY, 115. A Russian cabbage for a great many years known as Bulgarian Early Round and the name Volga was given it in later years by Mr. C. L. Allen, a Long Island grower. The heads are round, compact, light grayish green and will average ten inches in diameter. Volga is not only a successful winter keeper but as a spring cabbage for Southern planting, has been known to give excellent results. Pkt. 10c, oz. 35c, $\frac{1}{4}$ lb. \$1.00, 1 lb. \$3.65, postpaid.

No. 134—Glory of Enkhuiizen

DAYS TO MATURITY, 100. A Holland cabbage introduced by Messrs. Sluis & Groot, 1896 and brought to this country shortly afterward. Glory of Enkhuiizen is slightly smaller than Copenhagen Market and slightly later. However, the fact that it is a very good keeper will no doubt always give it a place amongst American varieties. The head is slightly elongated, although nearly round, solid and of excellent quality. As will be seen in the illustration, the crisp tender leaves of Glory of Enkhuiizen will sometimes be slightly curled and twisted and this will be found typical of all true stocks of this variety. Pkt. 10c, oz. 35c, $\frac{1}{4}$ lb. \$1.00, 1 lb. \$3.65, postpaid.



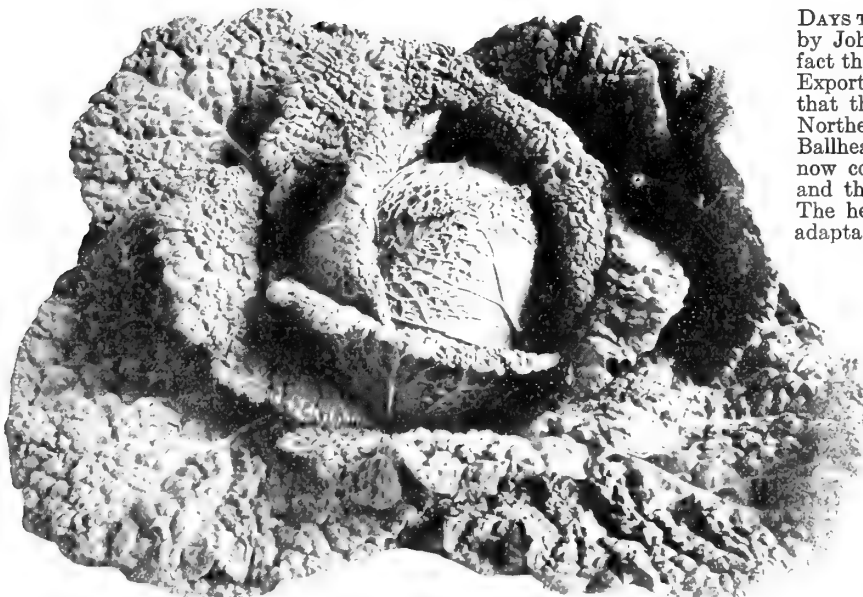
SUCCESSION (x 1/6)

No. 139—Mammoth Rock Red

DAYS TO MATURITY, 120. Grown on Long Island prior to its introduction by Ferry in 1889. A red cabbage with a very solid head of good quality and size. It is a variety very often used for pickling purposes and may be recommended as sure-heading. Pkt. 10c, oz. 35c, $\frac{1}{4}$ lb. \$1.00, 1 lb. \$3.65, postpaid.

No. 140—Red Danish Stonehead

DAYS TO MATURITY, 120. A Danish cabbage very similar to Danish Ballhead except for its red color. The Red Dutch as listed by Landreth in 1826 is not thought to have been the same cabbage. Johnson & Stokes have the credit for having been the first to introduce Red Danish Stonehead in this country. This was about 1900. This cabbage is almost identical in every respect with Danish Ballhead except in its color. The head is very solid and the rich red color extends farther into the center of the head. True seed of this variety is difficult to obtain and in price outclasses all others. However, the quality of the cabbage far more than evens up the difference in price. Pkt. 20c, oz. 65c, $\frac{1}{4}$ lb. \$1.75, 1 lb. \$5.50, postpaid.



AMERICAN SAVOY (x 1/6)

No. 120—Succession

DAYS TO MATURITY, 110. Introduced by Henderson in 1888. A variety remarkable for its resistance to hot sun and dry weather. The fact that it remains two or three weeks without breaking also recommends it as an important variety. It may be sown either as a late cabbage or for fall use. The heads are round but slightly flattened. Pkt. 5c, oz. 25c, $\frac{1}{4}$ lb. 85c, 1 lb. \$3.25, postpaid.

No. 130—Late Flat Dutch

DAYS TO MATURITY, 120. A Dutch cabbage frequently listed as Premium Flat Dutch. It has a large-sized, hard head, slightly rounded. For many years very popular with market gardeners on account of its high yielding qualities. Pkt. 10c, oz. 35c, $\frac{1}{4}$ lb. \$1.00, 1 lb. \$3.65, postpaid.



RED DANISH STONEHEAD (x 1/3)

No. 127—Danish Ballhead or Hollander

DAYS TO MATURITY, 120. A variety of Danish origin listed by Johnson & Stokes in 1889 as Danish Ballhead. The fact that in 1897 a cabbage known as Hollander or German Export was offered by Johnson & Stokes seems to prove that this was a variety widely known and cultivated over Northern Europe. At the present time the names Danish Ballhead and Hollander are synonymous. This variety is now considered the standard cabbage for storage purposes and thousands of acres are grown in our northern states. The head is nearly round, solid, and of good quality. Its adaptability to soil conditions has no doubt added to its popularity. There are three different strains of Danish Ballhead, Long Stem, Medium Stem and Short Stem, the latter often being known as Danish Roundhead. In order to simplify matters with our trade, we have held to the original name of Danish Ballhead and used cabbage of the medium stem type. Pkt. 15c, oz. 45c, $\frac{1}{4}$ lb. \$1.35, 1 lb. \$4.75.

No. 135—American Savoy

DAYS TO MATURITY, 110. An extremely old type, probably originating in England. Savoy cabbage was offered by Robert Sinclair, Jr., & Co., Baltimore, in 1839, along with twenty-three other varieties. The stock we offer will prove to be true, the wrinkled savoyed leaves being uniform and of a deep green color. Market gardeners will find our stock dependable. Pkt. 15c, oz. 45c, $\frac{1}{4}$ lb. \$1.35, 1 lb. \$4.75, postpaid.

Petsai or Chinese Cabbage



PETSAI SHANTUNG

Although of the genus *Brassica*, Petsai is not of the cabbage family. Strictly speaking, it is a mustard. Petsai has been grown in China for forty centuries, where, up until very lately, their farm labor cost \$21.00 a year. Being one of the most important vegetables of that country, this in itself testifies as to economy in production. There are many varying types. Records show that it was brought to America shortly after 1850. The lamented plant explorer, Meyer, was responsible for bringing several distinct varieties of Petsai to America. Thorburn was the first to introduce it commercially in 1885. For twenty years it was offered by probably less than a dozen seedsmen. At the present nearly all the seedsmen in America list it. The name Petsai is not varietal. As was the case with many vegetables introduced into this country in the early days, no distinct varieties were offered. At the present time, perhaps five are known commercially. We list the two which we believe are the most desirable at the present time, viz., Shantung and Wong Bok. As a salad to be served with mayonnaise or French dressing, we emphatically urge its more general use. It may also be cooked in the same manner as spinach or Swiss chard, giving a dish which resembles cabbage in appearance, but tasting somewhat like Brussels sprouts. It is not only more nutritious than lettuce but is a better keeper and is far cheaper to grow. Mr. Charles F. Seabrook, General Manager of the Seabrook Farms Company, the largest vegetable growing organization in this country, claims that Petsai can be grown and marketed for one-half the cost of lettuce. The spirit of the times in this country is surely lining up on the side of economy and there is every reason for believing that Chinese Cabbage or Petsai will be in more and more general demand by the American consumers. The last twenty years have given us the grapefruit, the avocado, the ripe olive, the casaba melon, French endive (chicory) and many other table dishes entirely new to this country. Petsai may be grown successfully in practically every part of the United States and it is only a question of developing the markets, and this alone is the only drawback to its more speedy adoption. To quote Dr. Fairchild in the "Journal of Heredity", November, 1918, "In the Chinese Petsai we have a rival of the lettuce in so far as any vegetable can rival another. It deserves at least to be given the serious consideration of Americans as a supplement of lettuce. It can be produced for about half the money. It can be grown everywhere throughout the country. It is a better keeper than lettuce and, pound for pound, contains much more nutritive substance. Furthermore, in appearance it is more attractive."

No. 142. Petsai Shantung. 18 inches tall.

No. 144. Petsai Wong Bok. 12 inches tall. Price of either variety. Pkt. 15c, oz. 45c, $\frac{1}{4}$ lb. \$1.35, lb. \$4.75, postpaid.



PETSAI AND LETTUCE COMPARED—Above is shown a head of lettuce at the left and a head of petsai at the right. Below is lettuce salad at the left, petsai at the right.

—Courtesy of U. S. Department of Agriculture, through the American Genetic Association.

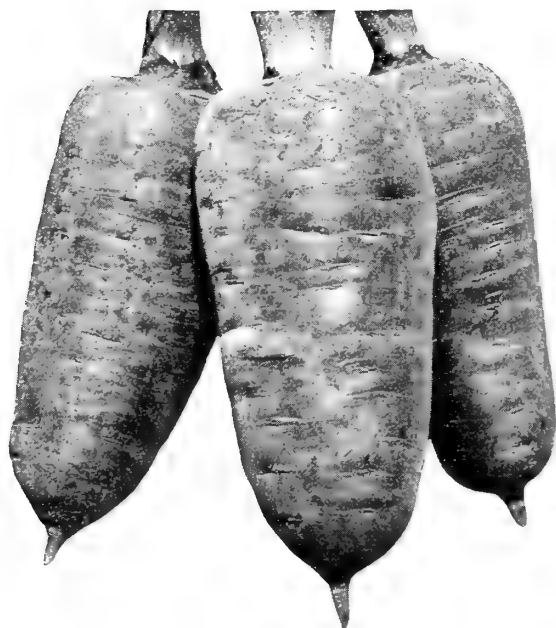
CARROT

(*Daucus carota*)

HISTORY—A native of Europe, probably the British Isles. The horticultural improvement of the species is credited to Holland; from thence it was introduced into English gardens during the reign of Queen Elizabeth. Theophrastus, the Greek, and Pliny both speak of a carrot, but there seems some question as to whether our common garden carrot was known before the Fifteenth Century. Most American varieties of carrot originated in France. Eastern market gardeners, however, have developed strains which now hold a prominent place in this country.

No. 151—French Forcing

DAYS TO MATURITY, 50. Also known as Earliest Short Horn. The roots are small and very nearly round in shape, while the tops are small. The interior is dark orange in color. This variety is excellent for forcing. Our strain is grown for us in France. **Pkt. 10c, oz. 25c, ¼ lb. 75c, 1 lb. \$2.00, postpaid.**



CHANTENAY (x 2/3)

No. 150—Early Scarlet Horn

DAYS TO MATURITY, 55. First listed by Hovey & Co., Boston, in 1834. A variety long in general use as a forcing carrot and for outdoor cultivation in the early spring. As is the case with other quick-growing root crops, it quickly passes the edible stage, and, therefore, must be gathered immediately on maturity. The roots will attain a length of about three inches. They are reddish orange in color, and the tops are small. **Pkt. 10c, oz. 20c, ¼ lb. 50c, 1 lb. \$1.50, postpaid.**

No. 152—Chantenay

DAYS TO MATURITY, 65. This French variety was introduced by Vilmorin, Andrieux & Co., of Paris, and first listed in this country by Ferry in 1889. Chantenay may be considered the standard carrot for all general purposes. It is nearly two weeks earlier than Danvers Half-Long, and is slightly shorter and more stump-rooted



EARLY SCARLET HORN (x 2/3)

than that variety. Its average length will be four and one-half inches, tapering slightly from well-set shoulders. The surface is smooth and a deep orange color, the flesh very crisp and tender, a much desired sort where quality is considered. **Pkt. 10c, oz. 20c, ¼ lb. 50c, 1 lb. \$1.50, postpaid.**

No. 154—Danvers Half-Long

DAYS TO MATURITY, 80. A variety developed near Danvers, Massachusetts, and first listed by Gregory in 1877. Danvers Half-Long is a second early carrot, which is adaptable to varying soil conditions. It differs from the Chantenay in that it is perhaps two weeks later in reaching maturity, and will average five and one-half inches in length, tapering to a blunt point. The average diameter of the root is slightly smaller than Chantenay. The color is a rich, deep orange, and the quality of the roots is excellent. Danvers Half-Long is a very desirable carrot for stock purposes, inasmuch as it will produce a large tonnage per acre. **Pkt. 10c, oz. 20c, ¼ lb. 50c, 1 lb. \$1.50, postpaid.**



OXHEART OR GUERANDE (x 2/3)

No. 158 Improved Long Orange

DAYS TO MATURITY, 78. Listed under this name by W. Atlee Burpee Co., in 1881, as an improvement over the original Long Orange, a variety now no longer used. The strain is slightly earlier than either Danvers Half-Long or the old Long Orange type. The color is a deep golden yellow, even in the early stages of its growth, shading to a deep orange red when fully grown. The surface of the root is very smooth over its entire length, which will average over seven inches. This variety is particularly recommended for light, well-tilled soil, and care should be taken to prepare the ground deeper than for any of the other varieties that we offer. **Pkt. 10c, oz. 20c, ¼ lb. 50c, 1 lb. \$1.50, postpaid.**

Several varieties were tried out for stock purposes, and while some of the Belgian sorts have a longer growing season the Chantenay, Dan-



IMPROVED LONG ORANGE (x 2/3)

vers Half-long, and Oxheart have proved to be the best suited to general culture. The Chantenay is easily the favorite, since it gives a half long carrot that is easy to handle and produces well." *Culture of Carrots*, by W. S. Thornbrer, State College of Washington.

No. 156 Oxheart or Guerande

DAYS TO MATURITY, 80. A variety introduced by Vil-morin, of Paris. Listed as Oxheart by Burpee in 1884 and as Guerande by Ferry in 1885. Apparently it was known under both names in France. The tops of this carrot are comparatively small. The roots will attain a length of about three and one-half inches, and at the thickest point will average at least three inches in diameter. It is a very desirable variety for hard, stiff soils, because of the ease with which it may be harvested. The flesh is a deep orange and of splendid quality when pulled during the earlier stages of growth. Oxheart is often grown for stock purposes, and will produce perhaps more tons to the acre than any variety we now list. **Pkt. 5c, oz. 20c, ¼ lb. 50c, 1 lb. \$1.50, postpaid.**

The value of root crops on the average American farm is only slightly appreciated as compared with the root crops of many European farms. This is due in part to the labor problem and in part to the lack of the knowledge of how easy it is to produce an abundance of feed for certain kinds of live stock at a minimum cost.



DANVERS HALF LONG (x 2/5)

Rhubarb (Rheum)

HISTORY—Probably a native of Asia. Our garden rhubarb must not be confused with the ancient drug under the same name which was called *Rhabarbarum* by the Greeks. The name is taken from the river *Rha*, on the banks of which some of the finest rhubarb was reputed to grow. This river is now called the Volga. The last three syllables, *barbarum*, can be accounted for from the fact that much of the ancient drug was brought to Barbary before being sent to the other countries. The ancient drug trade was of the greatest importance and antiquity, very often being the object of entire caravans over the long continental routes. It is mentioned in the Chinese Herbal, *Pen-King*, believed to date from 2700 B. C. The rhubarb of our gardens, according to Vil-morin, is that referred to by botanists as *Rheum hybridum*, a native of Mongolia. However, he states it is not impossible that some of the varieties of this species may have sprung either directly or as a result of crossing from the *Rheum Undulatum* of North America. Rhubarb was not grown as a vegetable extensively until the last few

centuries. It was first cultivated in England by Dr. Fathergill in 1773, but was not brought into general use as a vegetable until several years after. Vil-morin claims five distinct varieties, which in itself stamps as ridiculous the custom of American seedsmen, who at the present time list rhubarb under 36 varietal names. There is considerable question with rhubarb as with asparagus if there is such a thing as variety, for it is largely a matter merely of individual strains.

Rhubarb is proving to be a very profitable crop for a great many market gardeners. Victoria is a very common name. We are, at present, able to offer both roots and seed, all of selected strain and we offer them with every confidence that they will bring good results either for outdoor planting or for winter forcing, in which case roots should be frozen once or twice, either artificially in cold storage or under natural conditions and then placed in a damp cellar, covering them with earth and watering frequently. For outdoor sowing Rhubarb should be sown in a shallow drill, one ounce of seed to 100 feet of row, and later thin to 10 to 12 inches in the row and keep well cultivated. Stalks should not be cut until the plants have had a full season's growth. The use of roots, however, will very often produce strong, better-yielding stalks than seed the following spring, for it is better to allow stalks grown from seed an extra year of growth before cutting. A bed of Rhubarb should be in every garden—it is a permanent investment.

No. 1660 Victoria. Pkt. 10c, oz. 25c, ¼ lb. 75c, 1 lb. \$2.50, postpaid.
Roots. Per doz. \$1.50, per 25 \$2.75, postpaid.



RHUBARB

Do not plant Improved Long Orange until soil is prepared to a depth of ten inches

CAULIFLOWER

(*Brassica oleracea*, var. *botrytis*)



EARLY DWARF ERFURT (x 1/4)

HISTORY—A native of Europe and West Asia, having been under cultivation sometime before the Christian Era. It apparently was well known to the Greeks and Romans, at least in its cruder form. It is not until more recent times that the vegetable has been refined to its present condition. Pickering states that cauliflower was first mentioned in 540 B. C. Hehn, a German writer, states that true cauliflower is of Eastern origin and came to Europe via Venice and Antwerp. The Moors of Spain are said to have written about it in the twelfth century, having received it about that time from Syria. On its first introduction to West Europe it was called cabbage of Cyprus, probably referring to the place where the seed was grown. Cauliflower at the present time is annually being produced in larger quantities, Long Island, Louisiana and California being the main centers of production. Our best seed comes from Denmark.

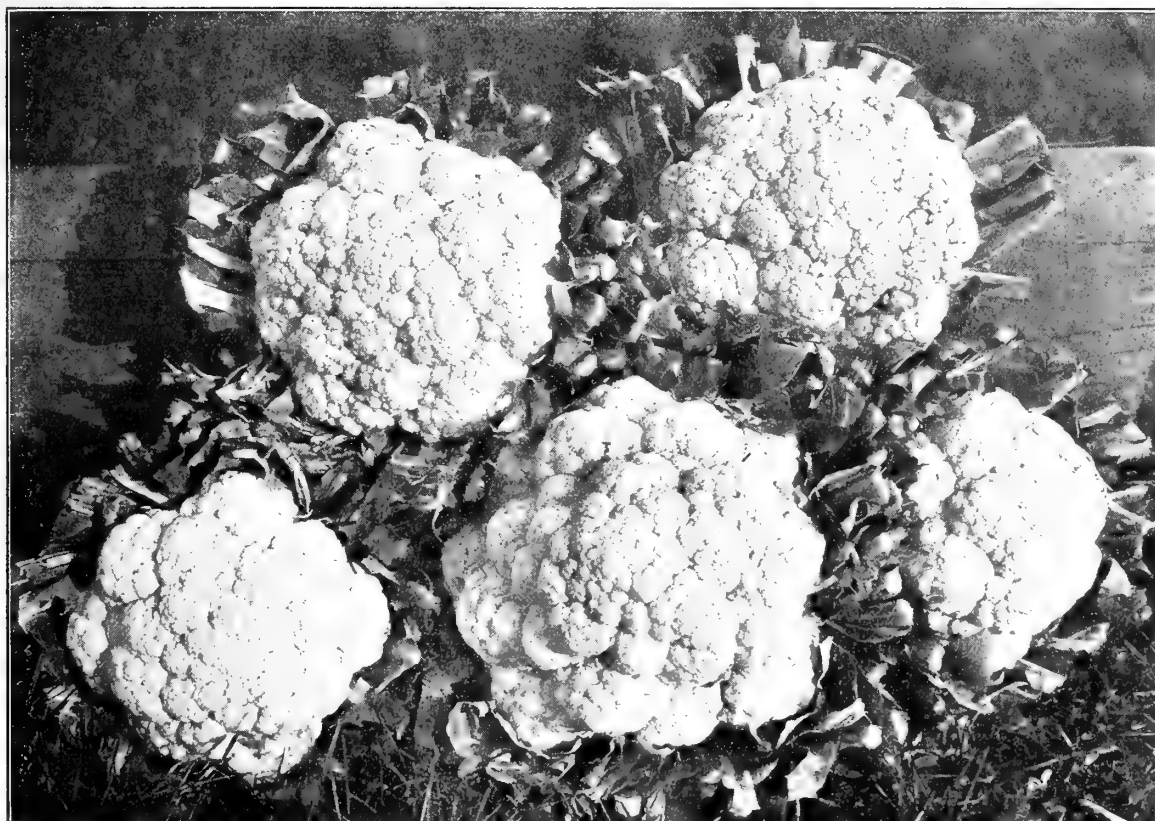
No. 172—Early Dwarf Erfurt

DAYS TO MATURITY, 100. First listed as Earliest Dwarf Erfurt in this country by B. K. Bliss in 1866. For a number of years this variety was offered under the name of Alabaster by Johnson & Stokes.

This is one of the three equally popular varieties which we offer, the seed of which is imported annually from Denmark. It is quite similar to Earliest Snowball, but will mature about one week later than that variety, and where the early market is not a consideration we would, perhaps, advise it in preference to Snowball. It is of dwarf growth and when protected the inside head will develop into a pure white color. Pkt. 25c, oz. \$2.50, 1/4 lb. \$8.00, 1 lb. \$30.00, postpaid.

No. 174—Danish Dry Weather

DAYS TO MATURITY, 110. Introduced under this name by Burpee in 1899. Apparently there is little difference between this variety and Danish Giant, which is often used as a synonym. The name Danish Dry Weather was given it because of its adaptability to hot, dry growing conditions. It will very often prove successful in cases where all other varieties fail and we would especially recommend it for plantations inland more than two hundred miles from the seacoasts. Pkt. 35c, oz. \$2.75, 1/4 lb. \$8.50, 1 lb. \$35.00, postpaid.



EARLIEST SNOWBALL (x 1/4)

No. 170—Earliest Snowball

DAYS TO MATURITY, 95. Introduced by Henderson in 1878. Without question, Snowball is the earliest Cauliflower under cultivation and being a sure heading variety, it is well adapted for home cultivation and commercial purposes both in the greenhouse and outdoors. A large proportion of the Cauliflower on the commercial markets today is of this variety. The plant is very compact with few short outside leaves, thus allowing more plants to the acre than some other varieties. The heads when blanched are pure white and of standard market size, being very solid in structure. The seed of this variety, as with the others, is obtained from most reliable sources in Denmark, which years of experience have proven to be trustworthy. Pkt. 25c, oz. \$2.50, 1/4 lb. \$8.00, 1 lb. \$30.00, postpaid.



Golden Self-Blanching (x 1/2)

CELERY

(*Apium graveolens*)

HISTORY—Of European origin. Ancient writers give no definite information of this vegetable, and it seems doubtful whether celery was cultivated until some time after the Middle Ages. Until long after the fall of Rome it was not freely distinguished from parsley. Homer mentions *Selinon* in the *Odyssey*, but this is thought to refer to a wild form of celery. In 1629 A. D. Parkinson states that "sellery is a rarity in England," and apparently celery as we know it was not a common vegetable in Europe until after 1800.

No. 190—Golden Self-Blanching

DAYS TO MATURITY, 120. Originated by Vilmoren, Andrieux & Co., and introduced by Johnson & Stokes and by Burpee in 1884. A variety which for thirty-five years has held its place as one of the greatest importance to celery growers. It is an early maturing sort, with good keeping qualities, holding well after Thanksgiving Day. The stalk is vigorous, with large ribs, closely set. The general size of the plant may be described as large, and in general makeup it is stocky and robust. It is entirely self-blanching, without any banking up or covering whatever. The heart is a beautiful golden yellow, and is of splendid quality. We sell proven stock only, and our strain may be relied upon to give satisfactory results. Pkt. 25c, oz. \$1.25, 1/4 lb. \$5.00, 1 lb. \$20.00, postpaid.



WHITE PLUME (x 1/4)

No. 194—Meisch's Easy Blanching

DAYS TO MATURITY, 120. Introduced by Henderson in 1913. Our strain was originated by Mr. Sebastian Meisch, of Secaucus, New Jersey, and offered by Stokes Seed Farms Company under the name of Meisch's Easy Blanching in 1916. So far as we know, Mr. Meisch made the first permanent selection of a celery of the green self-blanching type out of the Golden Self-Blanching. There have been a great many synonyms given the varieties, including Sanford, Newark Market, Easy Blanching, etc., etc. This again affords an excellent illustration showing the necessity for some means of standardizing varietal names. Meisch's Easy Blanching will mature just after the Golden Self-Blanching has been harvested. The general color is pale green, with a slight yellowish tinge, which gives it a blanched appearance. The inner stalk, at a very early stage of growth, blanches to a rich golden yellow, so that the usual banking work is eliminated. If stored properly, this variety will keep all winter without difficulty. Pkt. 25c, oz. \$1.25, 1/4 lb. \$5.00, 1 lb. \$20.00, postp'd.



MEISCH'S EASY BLANCHING (x 1/3)

No. 192—White Plume, Nofault Strain

DAYS TO MATURITY, 120. Introduced by Henderson in 1884. The Nofault strain was first offered by Walter P. Stokes in 1911, and is considerably larger than the old standard White Plume. This celery is primarily for the early markets, but not recommended for home garden planting. It has a beautiful appearance, but is of rather poor eating qualities. It is much more slender in general growth and form than the Golden Self-Blanching. The leaves are light green, shaded to nearly white at the tips, and as the plants mature the inner stems and leaves bleach white. In order to give it the very best appearance the plants should be artificially bleached before being offered for sale. The quick-growing habit does not add to its edible or storage qualities and it should be grown with this in view. Pkt. 10c, oz. 50c, 1/4 lb. \$1.25, 1 lb. \$4.00, postpaid.

No. 195—Columbia

DAYS TO MATURITY, 130. Introduced by Ferry in 1906. Columbia is an early maturing celery, resembling Golden Self-Blanching in many particulars. The round, thick stalks are of the Pascal type, and when properly blanched, the heart is a beautiful light golden yellow. It will mature soon after Golden Self-Blanching, and is recommended for all purposes. Pkt. 10c, oz. 60c, $\frac{1}{4}$ lb. \$1.75, 1 lb. \$6.00, postpaid.

No. 197—Pink Plume

DAYS TO MATURITY, 135. Listed by Henderson 1894. A standard English variety, which we recommend above all others as a home garden sort for winter storage. Without question it has the finest flavor of any celery we offer, and during the several years that we have listed it under the name of Prize Pink, our customers have been able to prove the truth of this statement. This celery is not a good shipper, but where quality alone counts, and for the home garden or for nearby markets, we know of no other variety of celery that equals Pink Plume. The stalks will blanch to almost white, but there is always a trace of red, making them highly attractive. They are long and slender, very brittle and extremely to be desired. Pkt. 10c, oz. 60c, $\frac{1}{4}$ lb. \$1.75, 1 lb. \$6.00, postpaid.



PINK PLUME (x 1/4)



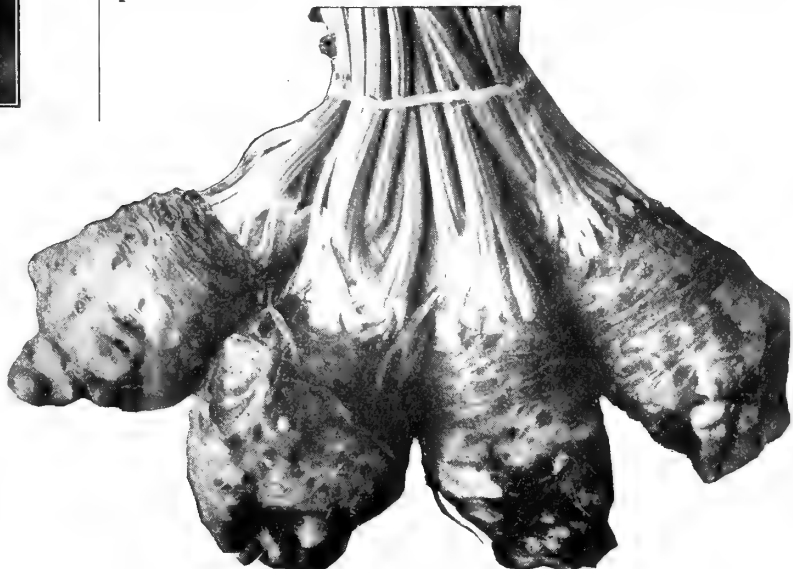
COLUMBIA (x 1/3)

No. 200—Winter King

DAYS TO MATURITY, 150. An improvement over the old Winter Queen, as introduced by Johnson & Stokes in 1897. It was listed as Winter King by Walter P. Stokes in 1914, this strain probably originating with Mr. W. G. Fosgate, of Santa Clara, California. As an early blanching green celery, ripening in good time for Thanksgiving and the holiday markets, we know of no better sort. If properly stored, it will keep well all during the winter. The plants are characterized by robust growth, tall stalks with high joints and rich, light golden heart. The stock offered can be relied upon by the most critical celery growers. Winter King is also recommended for home garden purposes. Pkt. 10c, oz. 60c, $\frac{1}{4}$ lb. \$1.75, 1 lb. \$6.00, postpaid.

No. 198—Giant Pascal

DAYS TO MATURITY, 145. Introduced simultaneously in 1890 by Henderson, Maule and Dreer. A standard fall and winter variety, but not recommended for shipment, owing to its tender stalks. This fact, however, recommends it highly as a home garden variety, or as a sort which can be used to advantage in short shipments. The stalk is of medium length, and blanches to a beautiful creamy white color, very thick and nearly round at the top but flattened toward the base. Pkt. 5c, oz. 50c, $\frac{1}{4}$ lb. \$1.25, 1 lb. \$4.00, postpaid.



CELERIAC GIANT PRAGUE (x 1/2)

No. 204—Celeriac. Giant Prague

DAYS TO MATURITY, 140. Turnip-Rooted Celery has been known in the United States for over one hundred years, and the variety Giant Prague is a very old one, Johnson & Stokes having listed it prior to 1885. The roots are globular in shape, comparatively smooth and of the best quality, averaging about two and one-half inches in diameter. Celeriac is a most desirable vegetable, and deserves wider recognition by the planters, home garden as well as commercial. It should receive about the same culture as celery, being planted in rows two feet apart and about six inches apart in the row. When the roots attain a size of from two to two and one-half inches in diameter, they are ready for use. Giant Prague will be found a good keeper if properly packed underground or in a dry cellar. Pkt. 10c, oz. 60c, $\frac{1}{4}$ lb. \$1.75, 1 lb. \$6.00, postpaid.

SALADS

Cress

HISTORY—Garden Cress (*Lepidium sativum*), probably a native of Persia, has no doubt been under cultivation from ancient times. It is widely diffused, different names for it existing in the Arabian, Persian, Albanian, Hindustani and Bengali tongues. Water Cress (*Roripa nasturtium*) is a native of Great Britain. Probably not cultivated in England prior to the nineteenth century; though it had been grown previous to that time near Erfurt, Germany.

No. 226—Extra Curled

(*Lepidium sativum*)

Sometimes called Pepper Grass owing to the pungent taste. One of the quickest germinating seeds in existence, the plants often showing above the ground the third day after seed is sown. If cress is wanted in the best condition new sowings should be made every few days. Sow the seed rather thickly in rows a foot apart, selecting good garden loam. Flea beetles have a peculiar fondness for cress and it should therefore be grown under glass whenever possible. **Pkt. 5c, oz. 15c, ¼ lb. 60c, 1 lb. \$2.00, postpaid.**

No. 228—Upland

(*Barbarea praecox*)

A hearty biennial. It also grows easily. The seed sown in the open or under glass. The root leaves are used for garnishing and seasoning, but are not of the highest quality. **Pkt. 5c, oz. 15c, ¼ lb. 60c, 1 lb. \$2.00, postpaid.**

No. 230—Water Cress

(*Roripa nasturtium*)

A hardy perennial which finds congenial conditions for development in running streams, shallow pools, etc. It will winter well when covered with water. Unless current is too strong, we would advocate sowing the seeds in the stream, being very sure that they are somewhat imbedded. Care should be taken that no weeds interfere with the growth. Once the bed is established it should develop with very little attention or care. It grows rapidly from seed or from freshly cut branches. Clear, running water is, of course, the most desirable and water cress should never be grown for edible purposes in water that is in any way contaminated, inasmuch as it has been known to carry disease germs. For this reason sources of supply should be investigated when cress is bought on the open market. **Pkt. 15c, oz. 65c, ¼ lb. \$1.50, 1 lb. \$5.00, postpaid.**

Dandelion

A native of Europe and Asia which has been naturalized in all temperate countries. There are probably species which are indigenous to our Rocky Mountains. The origin of the name may be traced to dent de lion which is French for lion's tooth referring to the teeth on the leaves. The Common Dandelion is very often collected in the spring for greens. It is the Improved Thick Leaved, however, that is most often cultivated. This is of French origin. This variety was listed by Johnson & Stokes in 1889 and is distinguished by its thick leaves and rich dark-green color. Its growth is compact, forming an upright tuft in the center, and may be considered in every respect superior to the Common French. The Common French is merely a selection from the dandelion as it grows wild. However the stock offered is a decided improvement over that commonly found on lawns and along roadsides. The seed should be sown in the spring and the crop may be gathered the

following spring. Usually the seeds are sown where the plants are to stand although transplanting may be done satisfactorily. The plants should be placed one foot apart each way and good crop will cover the land completely when a year old. Sandy or loamy soil is preferred. The crop is harvested and marketed like spinach.

No. 340—Common or French

Pkt. 15c, oz. 60c, ¼ lb. \$1.75, 1 lb. \$6.00, postpaid.

No. 342—Improved Thick Leaved

Pkt. 25c, oz. \$1.25, ¼ lb. \$4.50, 1 lb. \$12.00, postpaid.

Mustard

(*Brassica sp.*)

An ancient genus which is mentioned in the Bible, apparently native to the shores of the Mediterranean. Cultivated usually as a salad plant in the garden and less frequently for the seeds from which the mustard of commerce is prepared. In this country frequently occurs as a weed, having escaped from cultivation.

No. 211—White or Yellow

Has small, smooth leaves deeply cut and dark-green in color. Habit of growth upright. The leaves when young make an excellent salad. **Pkt. 5c, oz. 15c, ¼ lb. 50c, 1 lb. \$1.50, postpaid.**

No. 212—Brown or Black

Similar to White except that foliage is scantier and the flavor more pungent. **Pkt. 10c, oz. 15c, ¼ lb. 50c, 1 lb. \$1.50, postpaid.**

No. 214—Southern Giant Curled

This variety has large leaves light-green in color tinged with yellow, and curled at the edges. It is very popular in the South where it is substituted for spinach. Excellent in the home garden. **Pkt. 10c, oz. 20c, ¼ lb. 75c, 1 lb. \$2.50, postpaid.**

No. 213—Collards, Georgia

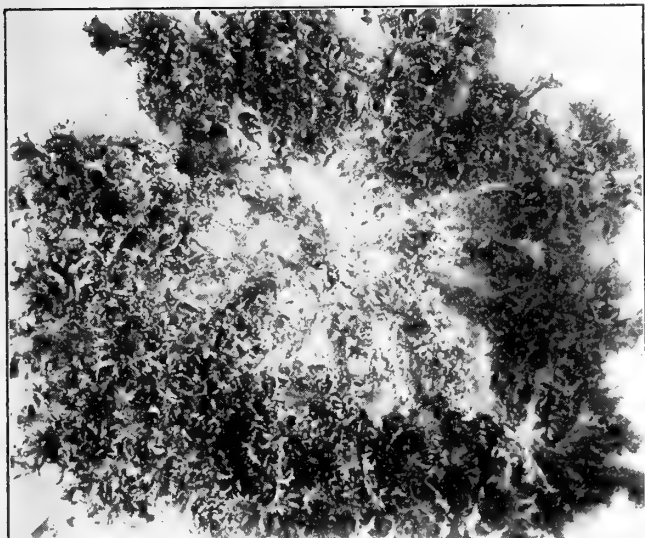
DAYS TO MATURITY 80. A vegetable of the genus *Brassica* and resembling kale more than any other of that family. It was offered commercially by Ferry in 1882. It has never been adopted in a large way in the North but in the South for greens it has been in large demand. The plant will grow from two to four feet high, forming no heads but the central leaves often form a loose rosette. As far south as the Orange Belt they are usually started in February or March and the plants may then mature before the hot summer days. Farther north they are started in July or August and the plants are ready for use before cold weather. **Pkt. 10c, oz. 15c, ¼ lb. 30c, 1 lb. \$1.00, postpaid.**

No. 210—Corn Salad

DAYS TO MATURITY 65. Sometimes known as Lamb's Lettuce or Feticus. It is apparently of Southern European or North African origin and known in this country for at least a century. It was listed by John B. Russell, Boston, in 1828. It is rather tasteless, but nevertheless quite palatable as a salad and is often used in place of lettuce when that is not procurable. The flavor is very mild and the quality excellent. For very early salads the seed should be planted in September and the young plants covered with a light moss. Only one variety is commonly known and offered by American seedsmen, although several sorts are known to European gardeners. **Pkt. 5c, oz. 15c, ¼ lb. 45c, 1 lb. \$1.50, postpaid.**

ENDIVE

(*Cichorium endivia*)



WHITE CURLED (x 1/5)

HISTORY—Probably a native of the East Indies, placed by some, however, as indigenous to Egypt. In the latter place they are called the wild endive *Cichorium*, hence the confusion between this and the chicory, or French endive. The vegetable is mentioned by Ovid, Columella, Horace and Pliny. The latter states the plant was eaten both as a pot herb and a salad by the Romans. It was supposed to have had strong medicinal qualities, and was used with telling effect by the ancient magicians. Endive was introduced into England apparently in 1548, during the reign of Edward the Sixth. Gerard speaks of it and tells how it was preserved for winter use in the time of Queen Elizabeth. By 1822, according to Phillips, there were eight varieties cultivated in England.

No. 362—White Curled

DAYS TO MATURITY 100. One of the oldest varieties used in this country. It was offered as White Curled Endive by Minton Collins of Richmond, Virginia, in 1793, a variety sometimes referred to as Giant Fringed. The very light yellowish color of the outer leaves, which rapidly blanch to an attractive creamy white, distinguishes this variety from the Green Curled. The heads will average fifteen inches across and will prove of excellent eating quality. Pkt. 10c, oz. 20c, ¼ lb. 50c, 1 lb. \$1.50, postpaid.

No. 360—Endive, Green Curled

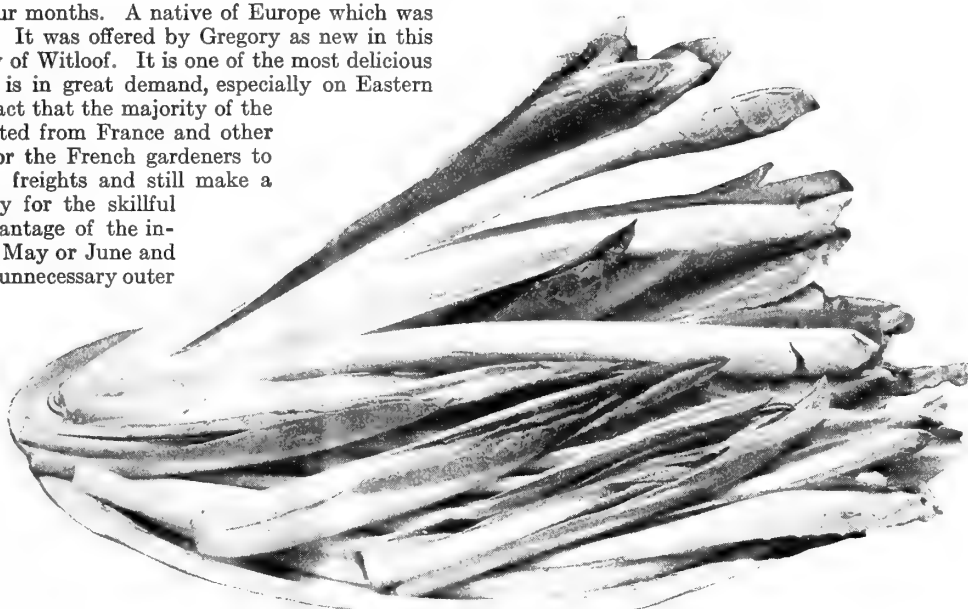
DAYS TO MATURITY 100. Listed by Booth of Baltimore in 1810, and catalogued now by practically every seedsman in this country. It is sometimes called Mammoth Green Curled. The rosette head will average fifteen inches across. It is beautifully cut and divided, which, with its rich dark-green color, gives it a beautiful appearance. The center blanches very rapidly to a rich golden-white. This sort is thought highly of for home garden or market use and is used largely for salad. Pkt. 10c, oz. 20c, ¼ lb. 50c, 1 lb. \$1.50, postpaid.

No. 364—Broad-Leaved Batavian

DAYS TO MATURITY 100. Offered by Russell of Boston in 1828. Often sold under the name of Escarolle. The heads of this variety will be slightly smaller in diameter than the other two which we carry. The leaves are toothed at the edges and more or less twisted, but they are not finely cut as are Green and White Curled. It is a variety which is easily blanched if tied properly at the proper time. The inner leaves are wonderfully tender and crisp, making a most delicious salad. This variety is in larger demand than any other endives cultivated in this country. Pkt. 10c, oz. 20c, ¼ lb. 50c, 1 lb. \$1.50, postpaid.

CHICORY OR FRENCH ENDIVE

No. 220. Time to maturity of roots four months. A native of Europe which was introduced in America in the seventies. It was offered by Gregory as new in this country in 1877. Undoubtedly a variety of Witloof. It is one of the most delicious vegetable salads under cultivation. It is in great demand, especially on Eastern markets. However it is a well-known fact that the majority of the chicory offered in this country is imported from France and other European countries. If it is possible for the French gardeners to export their product with heavy ocean freights and still make a profit there is certainly an opportunity for the skillful American market gardener to take advantage of the increasing demand. The seed is planted in May or June and in October the roots are dug, trimmed of unnecessary outer roots and laid horizontally in tiers under moist earth. Since darkness is essential, a warm vegetable cellar is the usual place selected. It requires three to four weeks to produce its fine white leaves. They are cut when about six inches long and if undisturbed the roots will continue to produce for several weeks. Chicory has no specific enemies in this country and is troubled by only a few of the generally feeding insects such as cutworms and wire worms. Pkt. 5c, oz. 15c, ¼ lb. 60c, 1 lb. \$2.00, postpaid.



WITLOOF CHICORY (x 1/2)

Chicory can be grown in almost any ordinary cellar

SWEET CORN

(*Zea mays* var. *saccharata*)

HISTORY—Probably a native of Peru, Darwin having found heads of Maize embedded in the Peruvian Coast 85 feet above the present sea level. Botanists universally conceded that corn originated in America and as its close relation, teosinte, is indigenous to Mexico, some have placed it there rather than farther south. In 1914 Dr. F. H. Knowlton came on a fossilized ear of corn in Kuzco, Peru, thus giving us tangible evidence of the geologic existence of the species. It is one of the first evidences of vegetables being transferred from prehistoric to geological time, possibly taking it back a hundred thousand years. The type of the fossil ear has many of the characteristics essential to the domestic varieties still being grown in Peru and Bolivia. The name corn was given it by the North American Indians. The reference to corn amongst the Egyptians of Biblical times was not corn as we know it, but some other grain, possibly wheat. Indian corn, however, was found under a comparatively high state of cultivation on the discovery of the New World. The first variety of sweet corn, under cultivation, was reported in the region of Plymouth, Mass., where it had come from the Susquehanna Indians in 1779. According to Schenck, there were two varieties of sweet corn in 1854. Stowell's Evergreen was offered by Thorburn in 1861 and Golden Bantam was listed by Gregory as Golden Sweet "several years" prior to 1873. We have the word of Dr. W. W. Tracy on these two latter points.

No. 238—Early Malcolm

One of the Earliest Sweet Corns. New

DAYS TO MATURITY, 55. We are indebted to Prof. Arthur J. Logsdail, of the Central Experimental Farms of the Dominion Government, Ottawa, for this new variety, Early Malcolm, which is herewith offered in the United States for the first time. We do so only after the most careful tests in our 1919 trial ground, which have thoroughly convinced us that Early Malcolm will be extremely valuable to American planters. Early Malcolm is a type bred sweet corn originating from the Early Malakoff, which was brought to Canada many years ago from Russia. There is now little similarity between the original Malakoff and Early Malcolm. The latter has been grown with excellent satisfaction for a number of years past by the various growers who produced it in an experimental way for the Dominion Government, and has found considerable favor among growers in the Prairie Provinces. Early Malcolm will open the season for sweet corn two weeks ahead of any standard variety offered in this country at the present time. Many seedsmen claim that Golden Bantam will mature in sixty days, but according to our own experimental work here, it will not mature before seventy days. Even the old Extra Early Adams, which is a field corn and not a sweet corn, but which, unfortunately, is offered on the early markets, requires seventy days for maturity. In our opinion, the sooner truck growers give up such vegetables which are grown for their appearance only and not for their edible qualities, the sooner will vegetables become truly popular the country over.

Early Malcolm produces a slender stalk of three and one-half feet, the leaves are very small, the ears are borne fifteen inches from the ground and will average six and one-half inches in length. They will contain from eight to ten straight rows. Planted May 10th, the ears should be ready for table use by July 5th. The variety is high in sugar content and is delicious to the taste. The dry seed is wrinkled and transparent. For cultivation in the home garden and for market gardeners and truckers catering to a critical trade, we believe Early Malcolm will immediately find a place of its own. From the experience of others, including the experiments of the late Mr. Peter Henderson, it seems quite necessary to

import this corn annually from the Far North, for otherwise the extreme earliness which we now are able to show would undoubtedly disappear. Our supply of Early Malcolm this year is, necessarily, somewhat limited and we would particularly advise those who are anxious to try it out to send orders in for it at an early date. Pkt. 20c, ½ pt. 30c, pt. 50c, qt. 85c, ½ pk. \$3.00, postpaid.



EARLY MALCOLM (Natural Size)

Replantings of Golden Bantam will give you this delicious corn all season



GOLDEN BANTAM (Natural Size)

No. 240—Golden Bantam

DAYS TO MATURITY, 70. A type which has been in common cultivation in the United States for, perhaps, seventy years. Probably referred to by Salisbury, 1848, who says: "There is another variety of Sweet Corn made by crossing the Sweet and the Early Canada Corn." This idea of its origin was recognized by Burr, 1863, who says: "Apparently a hybrid between common Yellow or Canada Flint and Darling's Early." It remained, however, for the late Mr. W. Atlee Burpee to popularize it under the name of Golden Bantam. For actual sugar content it, perhaps, surpasses all other sweet corns. The stalks only attain a height of from three to four feet, the ear growing half-way up the stalk. The Golden Bantam ear is eight-rowed and will average four and one-half inches in length. During the last ten years there have been, perhaps, over a dozen hybrids, which have been produced from crossing Golden Bantam with some of the large eared later varieties. Until at least one more year's investigation, we are not willing to offer any one of these to our trade. There is, no doubt, considerable merit in many of them, but at the present time we are not willing to put our reputation back of them. Pkt. 10c, $\frac{1}{2}$ pt. 20c, pt. 35c, qt. 65c, $\frac{1}{2}$ pk. \$2.25, postpaid.

No. 244—Early White Cory

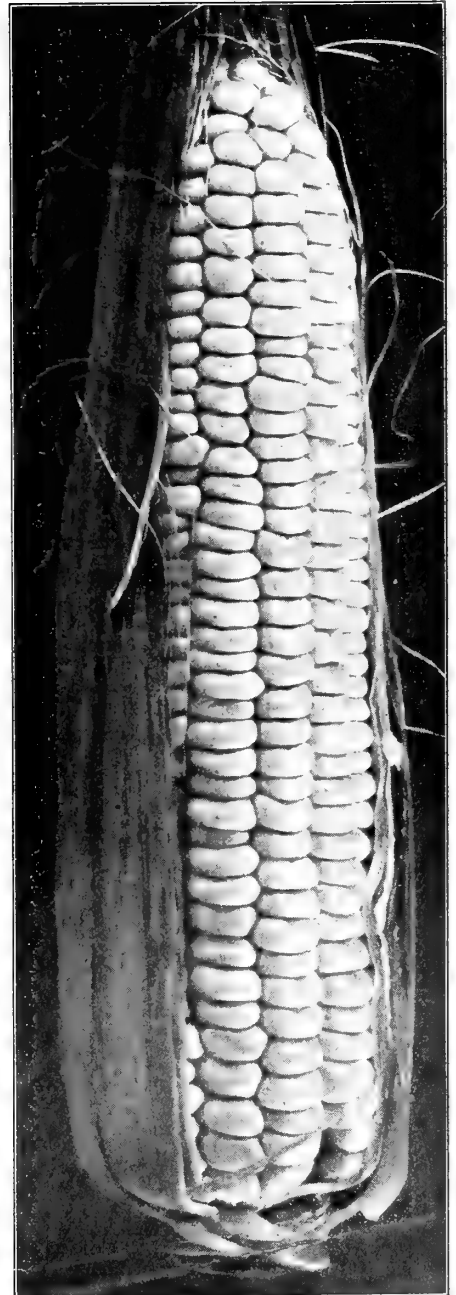
DAYS TO MATURITY, 70. Originated by Mr. Joseph Cory and introduced by Gregory in 1885, and offered by Johnson & Stokes in 1886. A claim was made at that time that it would be ready for table use within fifty-two days from planting. We cannot substantiate this, however, at the present time. It seems quite possible that some of the earliness has been lost. The stalks will grow to a height of about 4 feet, producing ears averaging five and one-half inches in length, containing from 10 to 12 rows. Early White Cory will be found desirable for all early season purposes. Pkt. 10c, $\frac{1}{2}$ pt. 20c, pt. 35c, qt. 65c, $\frac{1}{2}$ pk. \$2.25, postpaid.



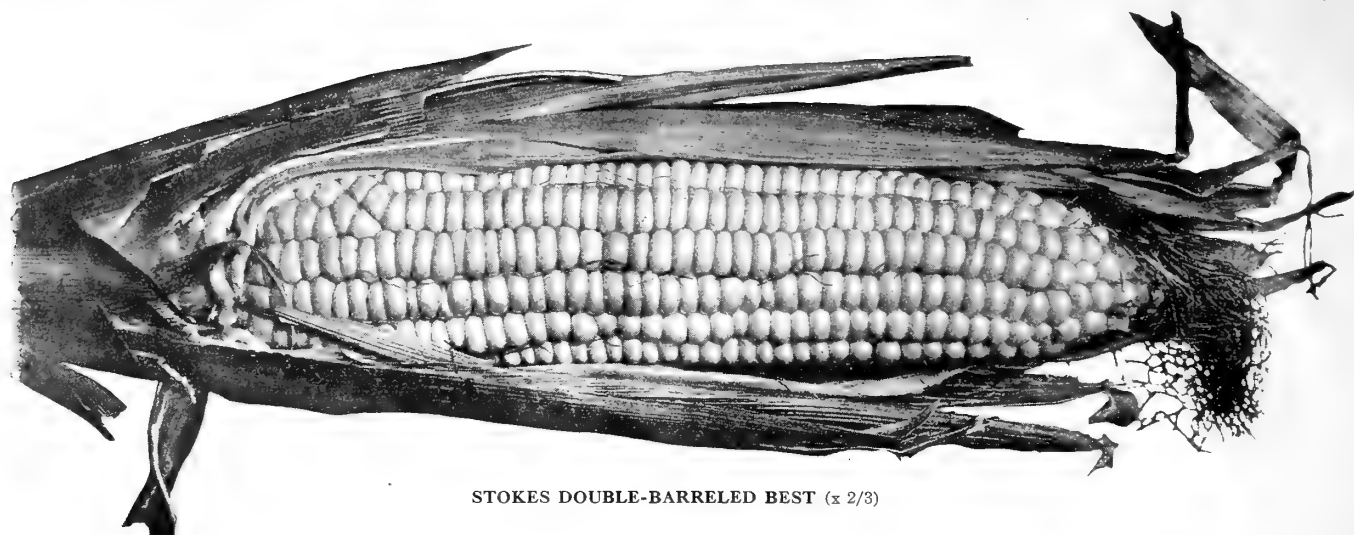
The $\frac{5}{8}$ bushel basket is still used largely in New Jersey

No. 264—Early Mammoth

DAYS TO MATURITY, 70. Introduced by Landreth in 1890. The stalk attains a height of about six and one-half feet, the ear averaging about seven inches in length and containing sixteen rows. The quality is superior to Kendel's Early Giant, but not to Stokes Double-Barreled Best. This variety is recommended as a main season sort for all planters from Massachusetts south. It will not mature north of that state, however. Pkt. 10c, $\frac{1}{2}$ pt. 20c, pt. 35c, qt. 65c, $\frac{1}{2}$ pk. \$2.25, postpaid.



EARLY WHITE CORY (Natural Size)



STOKES DOUBLE-BARRELED BEST (x 2/3)

No. 159—De Lue's Golden Giant

DAYS TO MATURITY, 78. Claimed to be a hybrid between Golden Bantam and Howling Mob, the cross being made by Dr. De Lue of Needham, Massachusetts. After several years' selection it was offered to the public about 1916. There have been several crosses of the Golden Bantam type with larger varieties of whitekerneled sweet corn. Of these Golden Giant has proven to be as good, if not better, than any we have so far discovered. Coming about one week later than Golden Bantam, the ear is very much larger. However, the sugar content is almost as great and, therefore, the variety should be especially popular with all who have found Golden Bantam to their liking. The illustration will give a very accurate idea of the size of ear. The stock we have offered has been grown privately, under close supervision, and is offered with every confidence that the variety will prove a strong acquisition to our list of sweet corn. Pkt. 15c, ½ pt. 25c, pt. 40c, qt. 75c, ½ pk. \$2.75, postpaid.

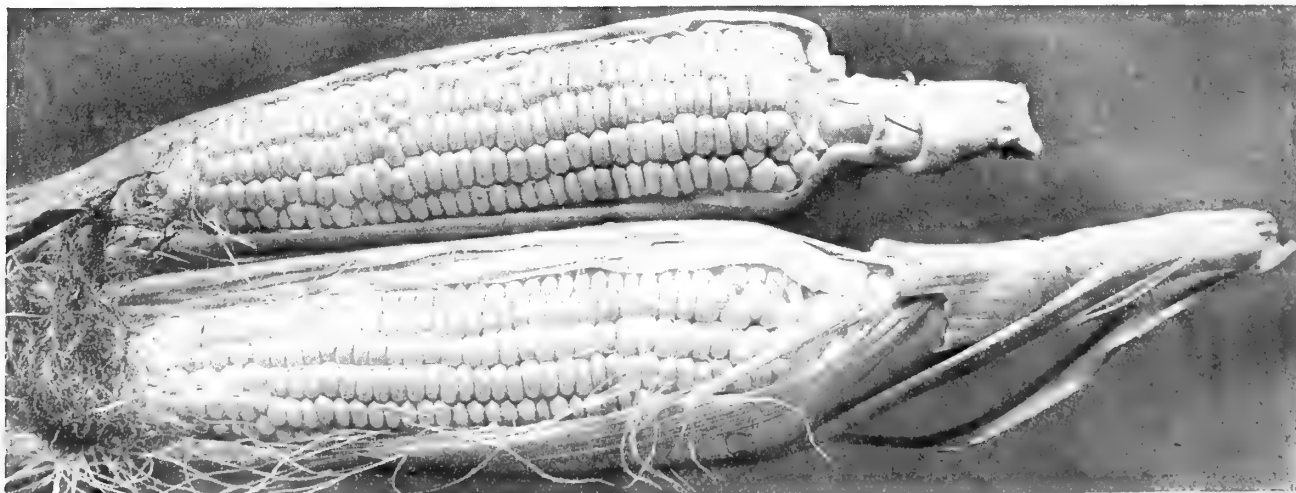
No. 260—Double-Barreled Best

DAYS TO MATURITY, 80. Originated by Mr. Arthur H. Ritchie, a Burlington County farmer, from a cross made in 1906 between Stowell's Evergreen and a local variety of similar type. Three years later there was a slight infusion of an earlier corn, probably Kendel's Early Giant. After the variety had been selected for four years, so that its type was well fixed, it was introduced by Walter P. Stokes in 1913. Its name, Double-Barreled Best, is given because of its very general tendency to throw two good ears to the stalk. After six years' selection here on Windermoor Farm, we have developed the corn to a point where it will produce double ears about sixty

per cent. of the time. In this district, Double-Barreled Best is an established second early variety. Its length and general characteristics resemble Stowell's Evergreen, except that it is slightly smaller in all proportions and two weeks earlier. The stalk will grow to a height of about six feet and the ears will average six and one-half to seven inches in length. The sugar content is very high and as an edible variety we know of no finer. It is incidentally being used in some very large canning operations. To the truck grower who looks for early money in corn and to the home gardener who desires the most delicious second early or main season corn for his table, we can recommend no better. Four or five plantings should be made for proper succession during the season and the greatest care should be taken to have the product as fresh from the growing stalk as is possible. Is not recommended for planting in Maine, New Hampshire, Vermont or any states or provinces north of that general latitude, as there is danger of its not reaching maturity. Pkt. 15c, ½ pt. 25c, pt. 40c, qt. 75c, ½ pk. \$2.75, postpaid.

No. 262—Kendel's Early Giant

DAYS TO MATURITY, 75. Introduced by Kendel in 1896. A standard main season variety. The stalks will grow to a height of five and one-half feet, bearing an ear six and one-half inches in length, containing twelve or fourteen rows. The quality is not exceptionally good and since the introduction of Stokes Double-Barreled Best, there is no reason why Kendel's Early Giant should be grown. Owing to the fact that there is still a considerable call for this sort, we feel it our duty to offer it. We do so, however, with the reservations as noted herewith. Pkt. 10c, ½ pt. 20c, pt. 35c, qt. 65c, ½ pk. \$2.25, postpaid.



GOLDEN GIANT (x 3/5)

No. 270—Country Gentleman

DAYS TO MATURITY, 88. The original broken row variety of sweet corn was the Ne Plus Ultra, as introduced by Johnson & Stokes about 1885. Shoe Peg, a narrow, deep-grained corn, of the broken row type, was a selection made near Bordentown, New Jersey, from the Ne Plus Ultra and introduced by Johnson & Stokes in 1890 as a distinct variety. Four years later Country Gentleman was originated, Peter Henderson, of New York, introducing it in 1893. Inasmuch as Country Gentleman is superior to any of its predecessors, we no longer list either the Ne Plus Ultra or Shoe Peg, the latter name often being used as a synonym for Country Gentleman. Country Gentleman is similar to Shoe Peg in almost every respect, except that the ear is considerably larger, very often attaining a length of about six inches, which is fully one-third larger than the average ear of the original Shoe Peg. The stalks of Country Gentleman will attain a height of about six feet, and because of its sugar content it has been a favorite during the twenty-eight years since its introduction. As a main crop or late season variety, Country Gentleman is favored by all kinds of planters and is widely grown on contract for canning factories. Not advised for planting in northern latitudes. Pkt. 10c, $\frac{1}{2}$ pt. 20c, pt. 35c, qt. 65c, $\frac{1}{2}$ pk. \$2.25, postpaid.

No. 272—Stowell's Evergreen

DAYS TO MATURITY, 90. A variety originated by Mr. Stowell, a trucker who grew for the Philadelphia market. Introduced in 1861 by Thorburn, under its present name. After nearly sixty years, although there have been many varying ideas as to the original type, Stowell's Evergreen is still commonly known as the standard late sweet corn for all purposes. The stalks will attain a height of over seven feet, bearing ears about eight inches long. As with Stokes Double-Barreled Best, Stowell's Evergreen has a heavy sugar content and is, therefore, very desirable as a table or canning variety. Owing to the length of its season, however, it must not be grown in the more northerly latitudes. Pkt. 10c, $\frac{1}{2}$ pt. 20c, pt. 35c, qt. 65c, $\frac{1}{2}$ pk. \$2.25, postpaid.

POP CORN

No. 261—White Rice

A large, white, prolific variety probably more popular than any other. The ears average six inches long and kernels are slender and pointed, resembling rice grains. It pops pure white. Largely used for commercial purposes. Pkt. 10c, $\frac{1}{2}$ pt. 20c, pt. 35c, qt. 65c, $\frac{1}{2}$ pk. \$2.25.

No. 271—Golden Queen

A yellow corn which pops out a creamy white with unusually large grains. The ear is slightly larger than White Rice. The kernels are narrow but rounded. The quality is excellent. Pkt. 10c, $\frac{1}{2}$ pt. 20c, pt. 40c, qt. 75c, $\frac{1}{2}$ pk. \$2.50.



COUNTRY GENTLEMAN (x 5/6)



STOWELL'S EVERGREEN (x 3/4)

CUCUMBER (*Cucumis sativus*)

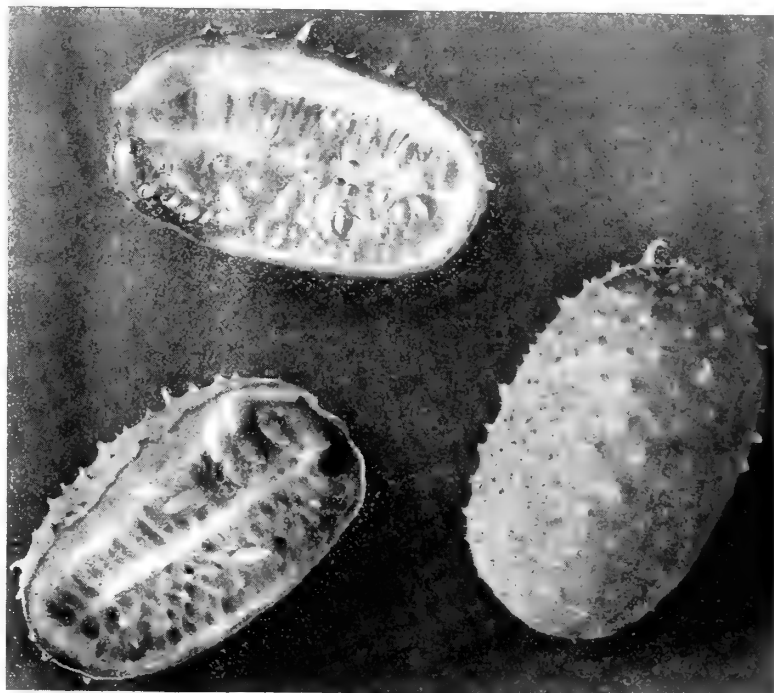
HISTORY—A native of the East, Vilmorin crediting the East Indies, while de Candolle places Northern India as point of probable origin. Vilmorin being a close student of the subject, we are inclined to give preference to his deductions. Cucumber is one of the oldest cultivated vegetables, being under cultivation long before the Greek and Egyptian civilization, although it was well known to both. Pliny writes at length on the subject, and makes special reference to the cucumbers as supplied to the Emperor Tiberius, who wanted them available every day in the year. The cucumbers of the Scriptures were probably a wild form of melon (no doubt of Persian origin), which was common in Egypt at that time. Cucumbers have been cultivated in England for several centuries. Until within two hundred years they were known as cowcumbers. The standard variety for pickling, the West India Gherkin (*Cucumis anguria*), is a native of Jamaica.



KLONDIKE (x 3/4)

No. 320—Improved Long Green

DAYS TO MATURITY, 70. First listed by Prince in 1842. Offered by Ferry in 1882 as Improved Long Green. One of the original black spine varieties now extensively used for pickling. Fruits average 10 to 12 inches long, color uniform dark green. Vines are vigorous and very productive. Pkt. 10c, oz. 25c, 1/4 lb. 60c, 1 lb. \$1.75, postpaid.



WEST INDIA GHERKIN (x 3/4)

No. 318—Klondike

DAYS TO MATURITY, 65. Probably introduced by Burrell, of Rocky Ford, about 1906. Klondike is later in maturity than Evergreen White Spine, but has been selected for a darker color. It has a tendency to hold its color for a longer period, which makes it a decided favorite with southern growers for their long-distance northern shipment. The fruits will average seven inches in length. They will taper at the blossom end, and are rather blunt at the stem end. The white stripe is discernible, but is not objectionable. Pkt. 10c, oz. 25c, 1/4 lb. 60c, 1 lb. \$1.75, postpaid.

No. 310—Evergreen White Spine

DAYS TO MATURITY, 60. Introduced by Johnson & Stokes in 1886. It originated from a selection of the old White Spine, and received its name, Evergreen, owing to its habit of remaining a deep green color in all stages of growth. It is also slightly longer than the older variety, the fruits averaging seven inches in length, being blunt at both ends. The outside color is a dark green showing some white stripes. The flesh is very tender and crisp, making an excellent slicing variety for which this sort is mostly used. Pkt. 10c, oz. 25c, 1/4 lb. 60c, 1 lb. \$1.75, postpaid.



EVERGREEN WHITE SPINE (x 3/4)

No. 314—Davis Perfect

DAYS TO MATURITY, 60. Originated by Mr. Eugene Davis, of Grand Rapids, Michigan. The fruits of this variety will attain a length of ten inches. They are dark green in color, tender and highly suitable as a slicing variety. The vines are hardy and vigorous, and will continue to bear for a long period. **Pkt. 10c, oz. 20c, ¼ lb. 50c, 1 lb. \$1.50, postpaid.**

No. 330—West India Gherkin

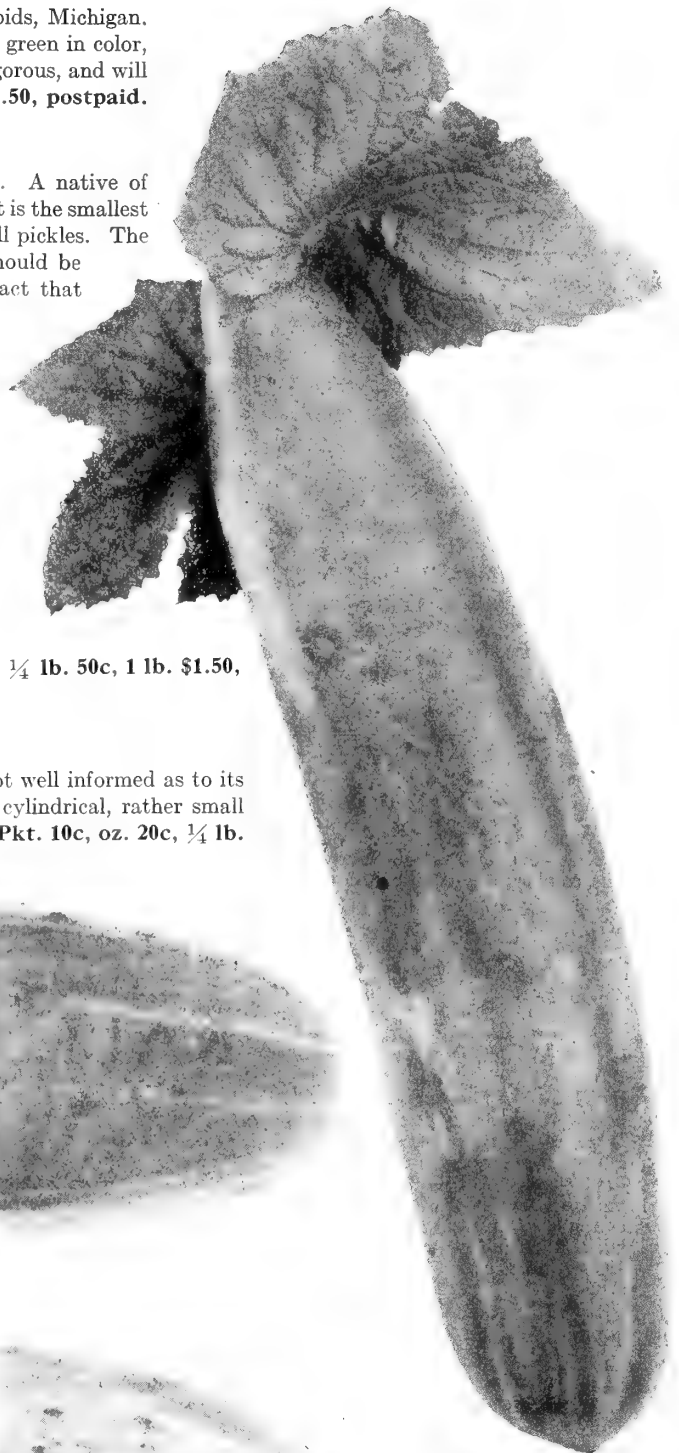
DAYS TO MATURITY, 50. One of the oldest varieties known in America. A native of Jamaica. Introduced by Minton Collins, of Richmond, Virginia, in 1793. It is the smallest variety of Cucumber on the market and is in considerable demand for small pickles. The fruits will average from two to two and one-half inches in length and should be picked when young and tender. We would call special attention to the fact that the seeds are rather difficult to germinate, sometimes requiring from two to three weeks, therefore, we would recommend a very carefully prepared seed bed. **Pkt. 20c, oz. 40c, ¼ lb. \$1.00, 1 lb. \$3.00, postpaid.**

No. 317—Green Prolific or Boston Pickling

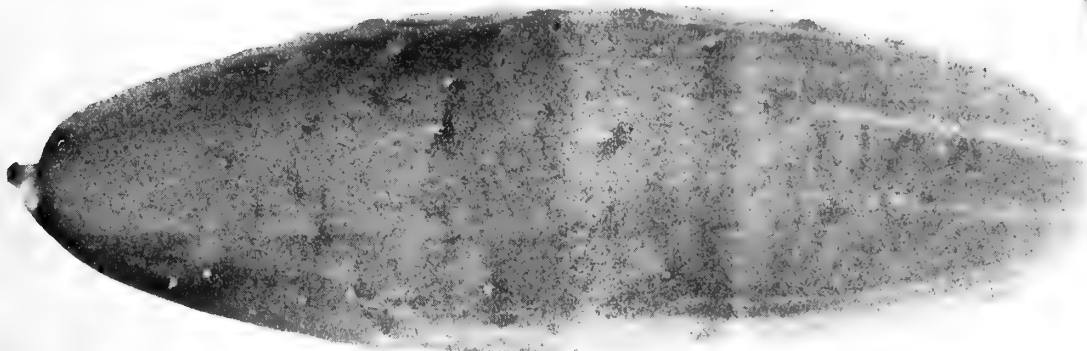
DAYS TO MATURITY, 60. First offered by Briggs in 1866 as Green Prolific. Apparently the name, Boston Pickling, was attached to this as a result of an introduction made by Johnson & Stokes in 1888. It is a black spine variety, perhaps more in use as a commercial pickling sort than any other. The fruits will average from five to six inches in length when fully developed. However, they are harvested at an earlier stage for most pickling operations. It is an early, heavy yielding variety and the stock offered is of high quality and is recommended without reservation. **Pkt. 5c, oz. 20c, ¼ lb. 50c, 1 lb. \$1.50, postpaid.**

No. 316—Early Fortune

DAYS TO MATURITY, 60. One of the new strains of Cucumber. We are not well informed as to its origin. The fruits will average from seven to eight inches in length, are cylindrical, rather small seed cavity and thick through. They are of excellent quality for slicing. **Pkt. 10c, oz. 20c, ¼ lb. 50c, 1 lb. \$1.50, postpaid.**



DAVIS PERFECT (x 2/3)



GREEN PROLIFIC OR BOSTON PICKLING (Natural Size)

IMPROVED LONG GREEN
(x 2/3)

NOTE: Owing to another failure of Windermoor Wonder, we shall be unable to offer any seed before 1922. The situation is unavoidable although very regrettable.

S. S. F. Co.

EGGPLANT

(*Solanum melongena*)



BLACK BEAUTY (x 1/3)

There are not many distinct varieties of eggplant under cultivation. The two we list, viz., Black Beauty and New York Purple, are undoubtedly in greatest demand in this country. The Early Long Purple, the older Black Pekin, the Early Dwarf Purple, and the numerous white varieties are not in large demand. There are one or two white eggplants as used in Europe which are undoubtedly of exceptionally fine quality as table sorts, and it seems more than probable that we shall offer one of these in 1922.

No. 350—Black Beauty

DAYS TO MATURITY, 125. Introduced by Burpee in 1902, no doubt having been a selection from the earlier Black Pekin as known in this country about the time of the Civil War. Hovey, of Boston,



NEW YORK PURPLE (x 1/3)

listed it as a "new" variety in 1869. This variety is very prolific, bearing well rounded fruits almost egg-shaped. They will average eight inches in length. The color is a rich dark purplish black. Pkt. 10c, oz. 50c, 1/4 lb. \$1.50, 1 lb. \$6.00, postpaid.

No. 352—New York Purple

DAYS TO MATURITY, 140. Listed by B. K. Bliss in 1860. It will produce matured fruit about two weeks after Black Beauty. The outside color is considerably lighter than the Black Beauty and the shape, as shown in the illustration, is quite different, the blossom end being much flatter and the whole effect more triangular than globe shaped. Pkt. 10c, oz. 50c, 1/4 lb. \$1.50, 1 lb. \$6.00, postpaid.

KALE (*Brassica oleracea* Var. *acephala*)

HISTORY—This plant and the so-called Georgia Collard are, apparently, more closely akin to the wild cabbage of Europe than any other forms of the cultivated *Brassica*. Kale is a non-heading cabbage, an annual that does best in the cool portion of autumn and the early spring for its growth. It is hardy enough to withstand the average winter in the latitude of New Jersey. Commercially, it is grown extensively only at Norfolk, Virginia, and on Long Island. It could be grown elsewhere, but the demand has not been great enough. The three varieties we list should cover all.

No. 370—Dwarf Curled Scotch

DAYS TO MATURITY, 55. In quality, the best kale under cultivation. Listed in this country as early as 1826 by Russell, of Boston, having been spoken of as Norfolk. It is extensively grown in the Norfolk district for the large Eastern markets. A finely curled, low-growing variety of spreading heads and very hardy. This variety is sometimes used for garnishing, inasmuch as the leaves are a beautiful bright green color. Pkt. 10c, oz. 15c, 1/4 lb. 60c, 1 lb. \$2.00, postpaid.

No. 372—Siberian

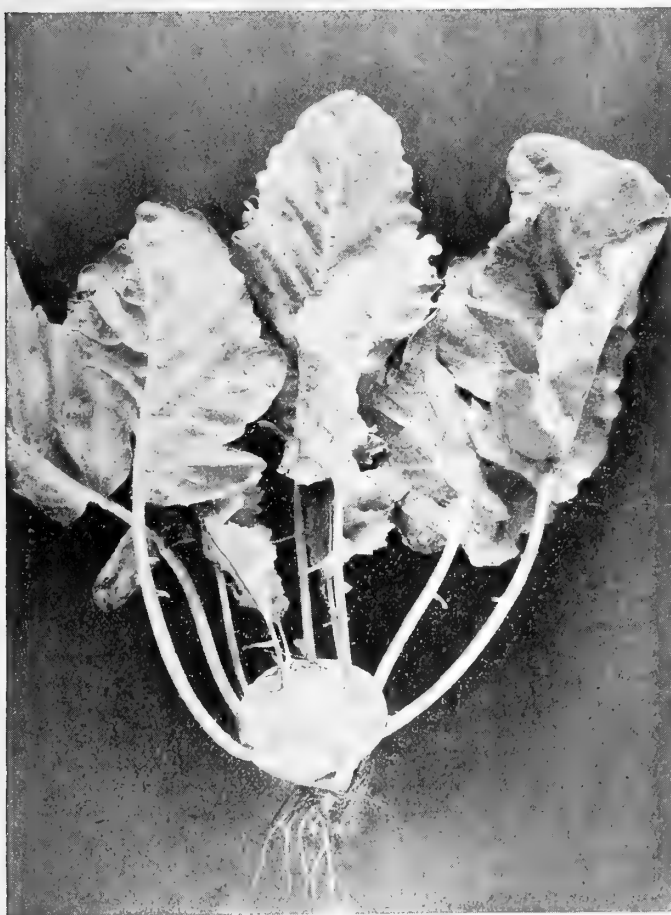
DAYS TO MATURITY, 60. A strain which was selected from the Dwarf German and later acclimated to the Siberian climate. This kale will stand a temperature of several degrees below zero without being affected. It is extremely hardy. However, its quality is not as fine as the Dwarf Curled Scotch. The leaves are broad, finely curled, but not as closely cut as the Dwarf Curled Scotch. Color of leaf is a deep blue-green. Pkt. 5c, oz. 10c, 1/4 lb. 30c, 1 lb. \$1.00, postpaid.

No. 374—Imperial Long Standing

DAYS TO MATURITY, 60. A variety which will hold before shooting to seed longer than either of the two other varieties which we carry. The plant has a more spreading habit than the Scotch or Siberian, but the leaves are beautifully curled and crimped. While the quality is very fair, it is not equal to the Scotch. The plant itself will be larger than either of the other varieties, and, therefore, has a distinct value commercially. The color is a bright green. Pkt. 5c, oz. 10c, 1/4 lb. 30c, 1 lb. \$1.00, postpaid.



SIBERIAN (x 1/3)



PURPLE VIENNA (x 1/2)

KOHL-RABI

(*Brassica oleracea* Var. *caulo-rapa*)

A member of the cabbage group, and perhaps one of the oddest vegetables in form of growth under cultivation. It is like a turnip produced in a cabbage root, if that were possible. The flesh of the thickened stem is more delicate both in texture and flavor than the turnip. It is a plant deserving of a place in every home garden, as well as one which is grown on a large scale by certain market gardeners. Save for cauliflower, it is superior in quality to any of the cabbage group. It is naturally a cool-weather plant, and should be grown either in the spring or fall, and gathered while still young and tender. According to Vilmorin, certain large, coarse varieties are grown in Europe for stock feed, but as the yielding power is not equal to turnips, cabbage, etc., they probably will not be grown commercially for that purpose in this country. The two varieties offered should cover all normal requirements for American planting.

No. 375—Early White Vienna

DAYS TO MATURITY, 50. An old variety, no doubt originating in Austria. Listed by B. K. Bliss in 1866. The color is a beautiful light green, and as will be noted, this variety is much earlier in season than the Purple Vienna. It should be pulled for the table when about two and one-half inches in diameter. Pkt. 10c, oz. 20c, ¼ lb. 75c, 1 lb. \$2.50, postpaid.

No. 377—Purple Vienna

DAYS TO MATURITY, 70. A variety of newer introduction than the Early White Vienna. It was offered by Johnson & Stokes in the eighties. Purple Vienna will take two to three weeks longer in maturing, and it is a coarser growing variety. The color is a bluish purple. Plants are taller and generally larger, thus requiring more room between them. Pkt. 10c, oz. 20c, ¼ lb. 75c, 1 lb. \$2.50, postpaid.

OKRA (*Hibiscus esculentus*)

Sometimes called Gumbo. A native of North Africa, having been introduced in the United States about one hundred years ago, at that time under no special variety name. Thorburn in 1884 listed merely Okra. In soups and catsup it gives body to the dish, and as a vegetable, although not at first agreeable, has a taste which is easily acquired. The dry seeds are sometimes used as a coffee substitute. Okra should be sown in dry, warm soil of medium fertility after all danger of frost is past. It should be well-drained, sandy loam, thoroughly and deeply prepared. Frequent cultivation should be given with deep cutting implements. The pods should be gathered before the fiber develops in them and it is best to keep the pods cut off. In the South where there is no danger of frost they will live for years if not killed. In the North, however, it acts as an annual. The demand for the vegetable is increasing, especially in New York City. The two varieties which we offer, viz., Perkins' Green Pod and White Velvet, should cover all requirements.

The advantage of ordering from us in large quantities is that you gain the benefit of wholesale prices. Truckers, market gardeners, plant growers and greenhouse men can save money. See pages 97-98.

No. 630—Perkins' Green Pod

A variety which originated in Burlington County, New Jersey, having been developed by a one-time neighbor of ours, Mr. Perkins. This variety will develop to a length of about five inches and will prove to be of considerable value either for the home garden or for commercial purposes. Pkt. 5c, oz. 10c, ¼ lb. 25c, 1 lb. 85c, postpaid.

No. 632—White Velvet

The plants of this variety attain a height of about three and one-half feet. It is early maturing and very productive. The color of the pods is white. They are medium in length, smooth and very tender until attaining the full growth and will be about three and one-half inches. A very desirable variety for all purposes. Pkt. 10c, oz. 15c, ¼ lb. 35c, 1 lb. \$1.00, postpaid.



WHITE VELVET OKRA (x 1/2)

LETTUCE

(*Lactuca sativa*)

HISTORY—A native of Asia. The exact country of origin is not certain, neither the date when it was introduced into Europe, but scientists agree that it has no doubt been under cultivation from very remote times. The name lettuce is no doubt a corruption of a Latin word *Lactuca*, on account of the milky juice known to the vegetable. Herodotus tells us that lettuce was served in its natural state at the royal tables of the Persian King over five hundred years before the Christian Era. According to Pliny, the Romans were not acquainted with much of a variety of this vegetable; however, it was known to have marvelous cooling qualities and was often used to reduce fever. There was no attempt to cultivate lettuce in England until the fourth year of Queen Elizabeth's reign (1562). Thirty-seven years after this, however, Gerard speaks of eight distinct varieties. Since that time a great many variations have been made.

No. 440—Black Seed Tennis Ball

Synonyms: All Year Round (1876), Salamander (Henderson, 1882), Bloomsdale Butter (Landreth, prior to 1884), Sensation (Johnson & Stokes, 1892), All Heart (Dreer, 1900.)

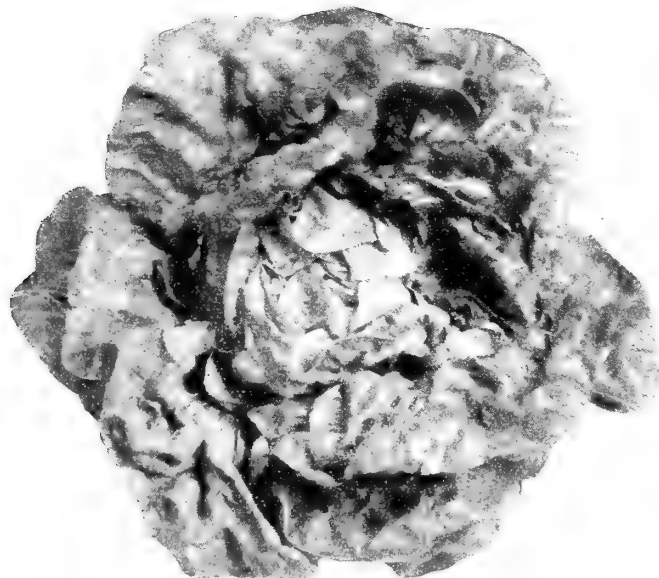
DAYS TO MATURITY, 71. It will hold eleven days before shooting to seed. It is a very old European variety, the first grown in America, being offered by Booth in 1810, and by Sinclair & Moore and by



CALIFORNIA CREAM BUTTER (x 1/4)

No. 444—California Cream Butter

DAYS TO MATURITY, 77. Will hold seventeen days before shooting to seed. Named and introduced by Burpee in 1888. It seems probable, however, that it is merely a renaming of the older Royal Summer Cabbage. Mammoth Black Seeded Butter (Thorburn) and Mammoth Salamander (Johnson & Stokes) are varieties so similar that they are now considered practically synonymous. The foreign name for California Cream Butter is Winter Tremont. One of the desirable features of this variety is its long standing habit after maturity, holding almost twice the time of the Black Seed Tennis Ball. It is a cabbage butter head, with thick leaves, dark green, tinged with brown and spotted. The inside of the head is a rich golden yellow. The quality is excellent and, under satisfactory conditions, will form a solid head. California Cream Butter or Mammoth Salamander has made splendid easy money for large lettuce growers in many parts of the country. It is a highly recommended variety both for commercial and private planting, and our strain will run up to a high standard of purity. The seed is a very dark brownish color. This variety will prove especially valuable if brought to maturity as the warmer days advance. **Pkt. 10c, oz. 25c, 1/4 lb. 65c, 1 lb. \$2.00, postpaid.**



BLACK SEED TENNIS BALL OR SALAMANDER (x 1/4)

Landreth in 1826. Its great age, as well as its wonderful quality, is no doubt responsible for the many synonyms which have been attached to it. It is a butter variety, strictly cabbage heading, large to medium in size, early-intermediate in season, standing well before shooting to seed. The color of the head is light green, but is not spotted or brownish as is the case with certain other heading varieties. The quality is excellent and highly recommends itself for both private and market gardeners. It is a sure and reliable header and excellent shipper. The seed is a grayish black. **Pkt. 10c, oz. 25c, 1/4 lb. 65c, 1 lb. \$2.00, postpaid.**

No. 448—Unrivaled

Green-Leaved Big Boston strain. DAYS TO MATURITY, 78. It will hold eighteen days before shooting to seed. The original of this was offered by Vilmorin, Andreux & Co., of France, as Sans Rival, and first introduced on this continent by two Canadian seed firms, Messrs. John A. Bruce & Co. and Mr. J. A. Simmers in 1902, and listed by seedmen generally in this country the year following. This variety closely resembles Big Boston, and in order to emphasize this fact, we offered the variety under the name Green-Leaved Big Boston in 1917. No doubt Vilmorin secured his original stock from a sport of the Trocadero, and this fact, no doubt, accounts for its being difficult to secure a true stock thereof, even after sixteen years of constant effort. We believe the seed we offer now to be as true, however, as we have ever been privileged to offer. **Pkt. 10c, oz. 25c, 1/4 lb. 65c, 1 lb. \$2.00, postpaid.**



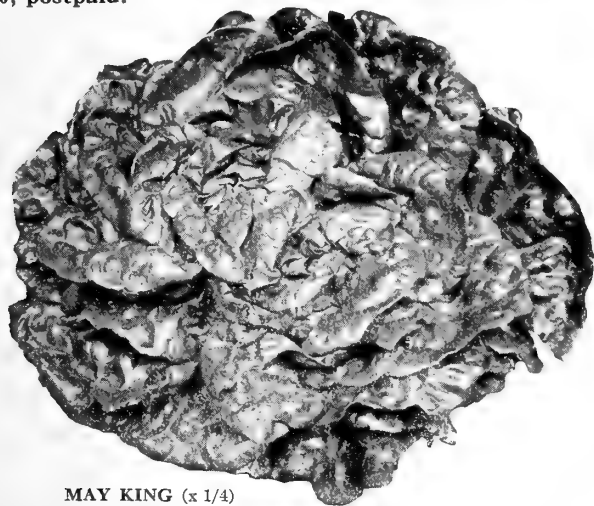
UNRIVALED (x 1/4)



ALL SEASONS (x 1/4)

No. 446—All Seasons

DAYS TO MATURITY, 77. Holds twenty days before shooting to seed. Named and introduced by Mr. J. C. Vaughan in 1897, who states that the variety was imported from France about three years previous under the name of Denaiff. This lettuce is quite similar to Deacon, as introduced by Joseph Harris about 1878, being a little larger and later, the name originating from a neighbor of Mr. Harris', who was known as Deacon Bushnell, Mr. Bushnell having found it in the garden of a German woman who had been raising it many years before. Apparently, therefore, from the two original sources of origin, we take it that the general type was of European origin. All Seasons is decidedly a butter variety, strictly cabbage-headed, large intermediate in season and, as noted above, slow to shoot to seed. Its ability to stand midsummer heat places it in a class by itself, and it is recommended for main-season planting in the place of all other varieties. Color is a light greenish, never spotted or brownish in any part. The quality is excellent, very sweet and soft, seeds black. **Pkt. 10c, oz. 25c, 1/4 lb. 65c, 1 lb. \$2.00, postpaid.**



MAY KING (x 1/4)

No. 442—May King

DAYS TO MATURITY, 75. It is one of the more recent introductions from Europe, a good heading sort of the butter type, medium small light green and tinged slightly with brown at the edges. In general appearance it resembles White-Seed Tennis Ball, but is distinct in being earlier and is especially good for out-door culture. As compared with that variety, it is slightly smaller, lighter green and has less of the brown tinge. **Pkt. 10c, oz. 25c, 1/4 lb. 65c, 1 lb. \$2.00, postpaid.**

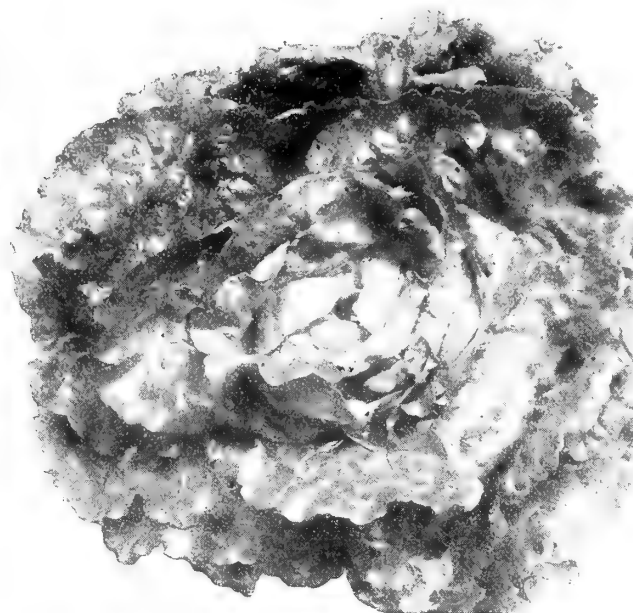
No. 450—Big Boston

DAYS TO MATURITY, 78. It will hold eighteen days before shooting to seed. Probably the most generally grown variety under cultivation, and listed by practically every American and European seedsman. In Europe it is usually called Trocadero Cabbage. A lettuce, under the latter name, was being grown by Morse for Henderson in 1887, and Mr. Henderson, comparing it with Boston Market, but contrasting it as much larger and finer, suggested the name Big Boston, and as such it was named and introduced by him in 1890. The name proved to be at once attractive and popular. Big Boston is a white-seeded cabbage-heading lettuce of the butter

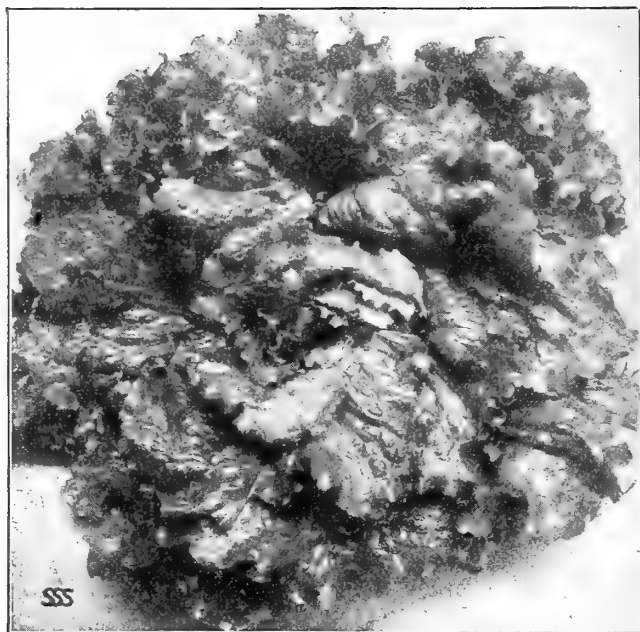


BIG BOSTON (x 1/4)

type, medium large, globular, medium light green with slight tinge of brown on margin of outer leaves. It is early and hardy and stands long-distance shipping. The head itself is brittle, buttery, and the interior almost a golden yellow. The mature plant will form a compact, well-defined hard head. The quality is very fair. However, it lacks the delicacy, sweetness and tenderness of the strictly butter varieties, and for this reason is not recommended for home garden purposes as strongly as Black-Seed Tennis Ball or May King. **Pkt. 10c, oz. 25c, 1/4 lb. 65c, 1 lb. \$2.00, postpaid.**



NEW YORK OR WONDERFUL (x 1/4)



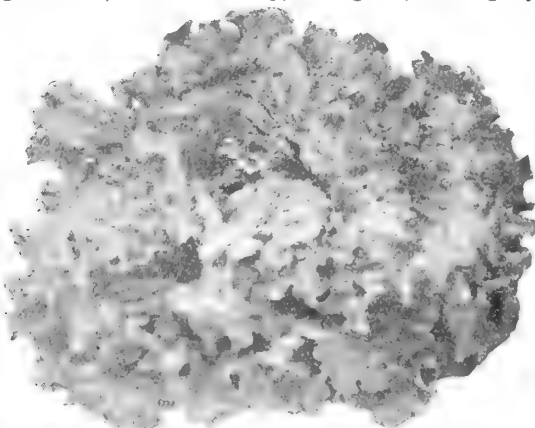
ICEBERG (x 1/3)

No. 464—Iceberg

DAYS TO MATURITY, 82. Will hold twenty-one days before shooting to seed. A variety of European origin, introduced into this country under the name of Iceberg by W. Atlee Burpee & Co., 1894. Apparently, it is a selection of the dark-green type of Marblehead Mammoth and India Head, the latter being a very old sort. Except that it is smaller and lighter in color, it is very much like Hanson. It is a very crisp variety, loose cabbage heading, late and, as noted above, very slow to shoot to seed. The head is extremely hard and well blanching, the leaves very completely and tightly overlapping each other. The color is light green, excepting for the faint brown tinge along the extreme border. It is never spotted and the inner head leaves never colored. The quality is good, crisp and firm, very sweet but not buttery in flavor. Seeds large white. Pkt. 10c, oz. 25c, ¼ lb. 65c, 1 lb. \$2.00, postpaid.

No. 452—New York or Wonderful

DAYS TO MATURITY, 87. It will hold twenty-four days before shooting to seed. This is the old Chou de Naples or Neapolitan, and introduced, under the name of New York, by Henderson in 1896. The synonyms Los Angeles and Wonderful have been attached to it since its introduction. In England the variety is better known under the name of Webb's Wonderful. It is one of the largest of the heading varieties, curled and crisp, dark green, and slightly curled

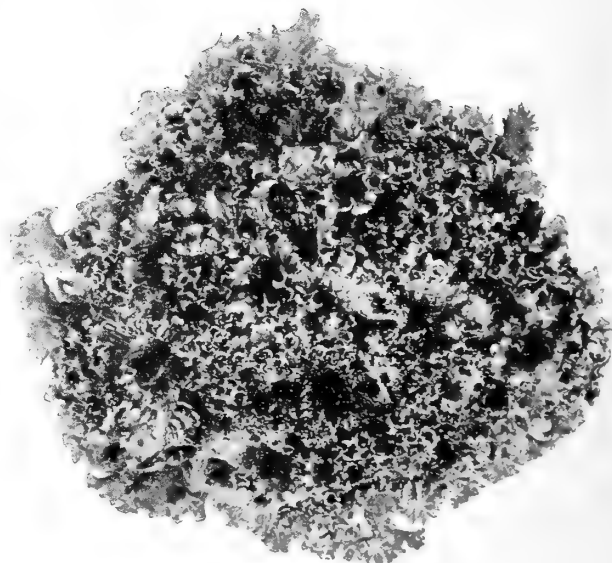


BLACK SEED SIMPSON (x 1/4)

at the edges. The head at first is pointed or conical, but at maturity becomes globular. Although of good quality, being exceedingly crisp and sweet, we do not advise this lettuce for home garden purposes, as some of the more buttery sorts are desirable. However, to those who have had difficulty in growing well-formed heads, New York might be tried with success, providing plenty of room is allowed between the individual plants. Seed is white. Pkt. 15c, oz. 40c, ¼ lb. \$1.00, 1 lb. \$3.00, postpaid.

No. 462—Black Seed Simpson

DAYS TO MATURITY, 78. Will hold twenty-two days before shooting to seed. Introduced by Peter Henderson & Company in 1880. One of the most largely planted varieties in this country, and it is a loose-leaved lettuce late-intermediate in attaining full development and, as noted above slow to shoot to seed. The plant is fairly compact and consists of firm, well-blanching V-shaped clusters of leaves, the innermost heart curving inward and showing a tendency to form a head. The leaves are very much blistered, crumpled and twisted, with large, protruding mid-ribs, and color is a very light green, never spotted or brownish. The quality is very fair, being sweet but somewhat firm in texture. Seeds are black. This variety must not be confused with the Early Curled Simpson, which is a white-seeded Simpson. The Morse is a white-seeded selection out of it, but rather thicker leaved. Pkt. 10c, oz. 25c, ¼ lb. 65c, 1 lb. \$2.00, postpaid.



GRAND RAPIDS (x 1/4)

No. 460—Grand Rapids

DAYS TO MATURITY, 69. Will hold ten days before shooting to seed. It was originated after fifteen years' selection of Black Seeded Simpson by Eugene Davis, of Grand Rapids, Michigan. It was known in Grand Rapids ten or more years prior to 1890, when it was formally introduced by D. M. Ferry & Company under the name of Grand Rapids. A variety of very wide popularity, but of very poor quality. It is early-intermediate in season and will shoot to seed quickly. The plant is very spreading when young, but becomes very compact when mature, forming a loosely rounded cluster of leaves, growing close enough for only slight blanching, but when fully matured, they never spread out at the center. The leaves are excessively blistered and crumpled and slightly twisted, very thick and heavy with coarse veins and protruding mid-ribs. Color is a very light green, never spotted or brownish in any part. Quality is very poor, being coarse and rank in flavor, at least to the extent of lacking in sweetness and delicacy. Seeds black, slow to germinate. Pkt. 10c, oz. 25c, ¼ lb. 65c, 1 lb. \$2.00, postpaid.



HANSON (x 1/4)

No. 470—Hanson

DAYS TO MATURITY, 86. Will hold twenty-four days before shooting to seed. Introduced by Dreer about 1871, who has claimed that the seed came from Col. Hanson, of Maryland, after having been in the family for three generations, having originally come from Europe. This variety is unquestionably the best loose-leaved sort for either home or market garden. In quality it outclasses all other loose-leaved sorts. It is a decidedly crisp, loose-heading variety, medium in size, light green in color on the outside and white within. It is never spotted or brownish in any part. The quality is excellent, being exceedingly crisp and firm in texture and very sweet. This cannot be recommended too highly. Seeds are white. Pkt. 10c, oz. 25c, 1/4 lb. 65c, 1 lb. \$2.00, postpaid.

No. 466—Trianon Cos

DAYS TO MATURITY, 82. Will hold twenty days before shooting to seed. Paris White Cos is a synonym for this variety. This class of lettuce has been grown in America for nearly one hundred and twenty-five years. It was offered in 1793 by Minton Collins,

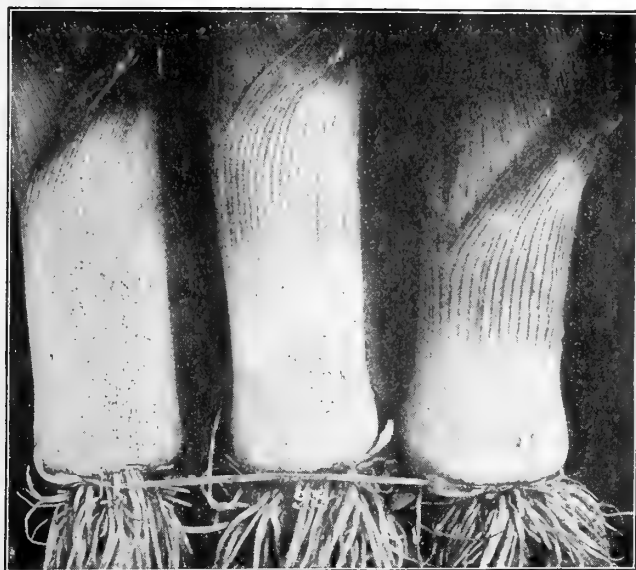
of Richmond, Virginia, and by B. K. Bliss in 1860. It was a typical cos variety, strictly self-closing, comparatively late and very slow to shoot to seed. The plant is compact, blanching, firm head, round at the top with leaves not tightly overlapping one another. The color is a very dark green on the outside and well blanching on the inside. They are never spotted or brownish in any part. The quality is excellent. It is very hard in texture, but is exceedingly crisp and sweet, and is especially desirable for long-distance shipping or for prompt table use. Trianon Cos will make a delicious Romaine salad, and is a pleasing change from the soft, buttery varieties. Seed white. Pkt. 10c, oz. 25c, 1/4 lb. 65c, 1 lb. \$2.00, postpaid.



TRIANON COS (x 1/3)

LEEK

(*Allium porrum*)



MONSTROUS CARENTAN (x 1/2)

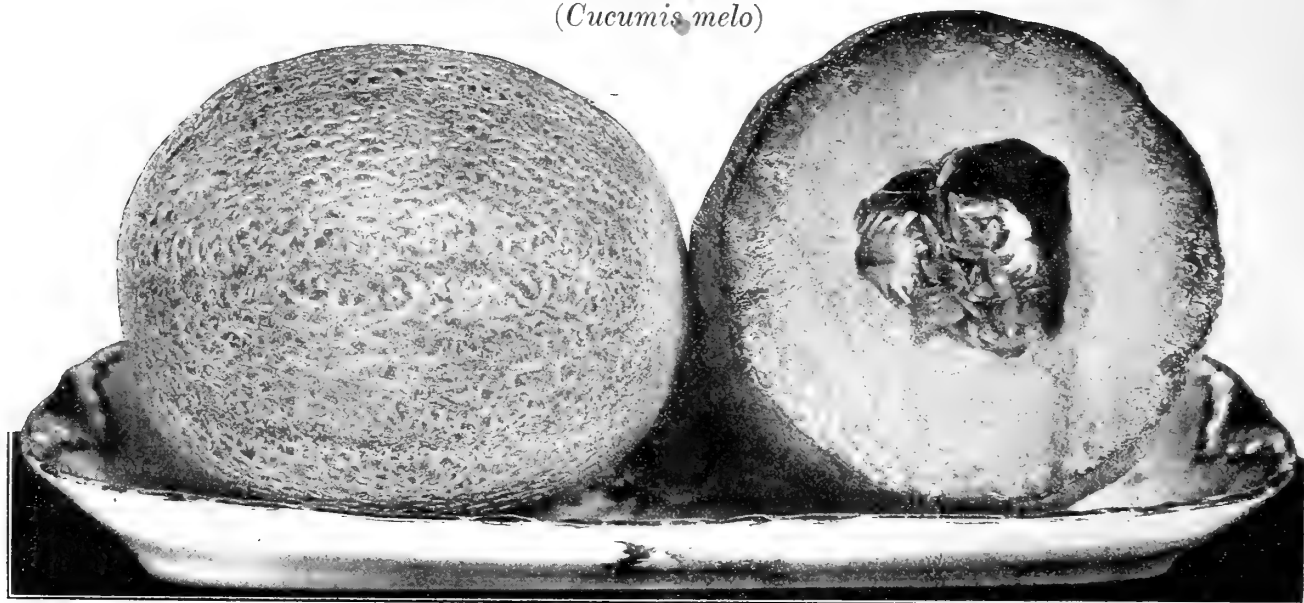
HISTORY—Of uncertain origin, some authorities saying that it is a native of the East, others of the Mediterranean, and Vilmorin mentioning the possibility of Switzerland. It was commonly cultivated in Egypt from the time of the Pharaohs, and is up to the present day. Pliny, who says the best leeks were brought from Egypt, speaks of Nero eating them several days in every month. The Hortus Kewensis states positively, regardless of all other theories, that Switzerland is the native home of the leek. It was first cultivated in England before 1560, Tusser and Gerard both speaking of it. It appears to have been used by the Welsh as far back as their history extends, and they continue to wear leeks on St. David's Day in commemoration of a victory which they obtained over the Saxons in the Sixth Century, at which time leeks were worn by their order to distinguish themselves in battle. Leek has apparently been cultivated in America during most of the Nineteenth Century.

No. 390—Monstrous Carentan

The root of this sort often attains a diameter of two inches, and will blanch to a pure white. The quality is mild and tender. It is a flat-leaved, bulbous, hardy perennial. The blanched stems and leaves are used as a flavoring for soups, boiled and served as asparagus or eaten in the raw state. Except for certain commercial purposes and for our large city markets, leek is not used in this country extensively, except by our foreign population. Pkt. 10c, oz. 20c, 1/4 lb. 75c, 1 lb. \$2.50, postpaid.

MUSKMELON

(*Cucumis melo*)



NETTED GEM OR ROCKY FORD (x 3/5)

HISTORY—A native of Southern Asia, cultivated from a very remote period of antiquity, perhaps having come from the oblong fruit of the Persian melon, the date of its first culture being unknown. It is considered to be as old as any of the alimentary vegetables. That the Egyptians knew and grew melons seems to be well established by certain well-known verses in the eleventh chapter of the Book of Numbers of the Bible. The Romans and Greeks were familiar with it in its cultured form, as it appears to have been brought from Persia at least before the first century. Pliny speaks of it at length, describing the difficulties of obtaining melons for the Emperor Tiberius all months of the year. There are many and various classes of melons, one of the oldest and best being the cantalouppi, which, according to M. Jacquin, derives its name from Cantaloupe, a seat belonging to the Pope near Rome, where this sort, brought from Armenia by the missionaries, was first cultivated. De Serries and Gerard describe melons in their respective countries in the sixteenth and seventeenth centuries. Although perhaps grown at their best in Egypt and in the warm sunshine of the Orient, they are now known the world over. American varieties have developed rapidly in the past forty years, New Jersey, Michigan, and Colorado perhaps offering more new varieties of merit than any other states.

No. 514—Netted Gem or Rocky Ford (Green)

DAYS TO MATURITY, 95. Offered by Burpee in 1881 under the name of Netted Gem. There are a number of distinct strains of the Netted Gem type offered under such names as Watter's Solid Net, Eden Gem, Netted Rock, Rust-resistant Rocky Ford, etc., etc. This melon has now become the standard shipping variety for the United States, thousands of cars annually being filled either with Netted Gem or with varieties which have been selected from or hybridized with the old original. In 1895 Mr. William S. Ross of Alma, Illinois, started an industry in his district which within fifteen years developed into one of considerable importance. In 1900 two hundred and fifty-three carloads were shipped from there. To Dr. W. W. Tracy, now of the Department of Agriculture, the credit belongs for having really established the industry in the now world-famous Rocky Ford district in Colorado. Because of the vast proportions which the industry assumed within a few years, the name Rocky Ford Cantaloupe in some districts superseded the original name Netted Gem. It is, therefore, offered in the double form at present. In 1905 the Imperial Valley of Southern California came into prominence as a melon growing region, this through the introduction of irrigation water. In the year 1914 alone 4,446 carloads of melons were shipped from the Imperial Valley, the warm climate making it possible to commence shipments as early as May. This does not conflict in any way with the season of the Rocky Ford growers, which is much later.

The stock of Netted Gem or Rocky Ford which we offer is the result of several years' experimental work, leading toward a type which was completely netted, the cross sectors having been entirely eliminated. The flesh is light green, the seed cavity small and the quality superb. Rust-resistance has also been a factor in the selection of our stock and it will be found to be as near blight-proof as is possible. It is the standard crating melon, running from forty-five to thirty-six to the crate. For growers whose markets demand a green-fleshed crating melon this variety is highly recommended. **Pkt. 10c, oz. 25c, 1/4 lb. 75c, 1 lb. \$2.00, postpaid.**

No. 516—Montreal Market (Green)

DAYS TO MATURITY, 110. This is the largest green-fleshed melon under cultivation. It is quite well netted, very shallow ribbed and in all general appearances highly attractive. It is grown profitably near Montreal, P. Q., under a most interesting method. The seed is sown in green-houses or hot beds and the plants are later set in sash-covered frames which offer appropriate shelter until the crop is nearly grown, glass being removed as the temperature allows and the fruit then develops in the open. Montreal Market Melons are shipped in large wicker baskets, holding one dozen each and commanding high prices on some of the eastern markets. This method of melon growing might be tried with success on the Honey Dew, which scarcely ever develops to maturity in the latitude of New Jersey. See special suggestions under that variety. **Pkt. 10c, oz. 25c, 1/4 lb. 75c, 1 lb. \$2.00, postpaid.**

No. 522—Salmon-Tinted Pollock No. 25

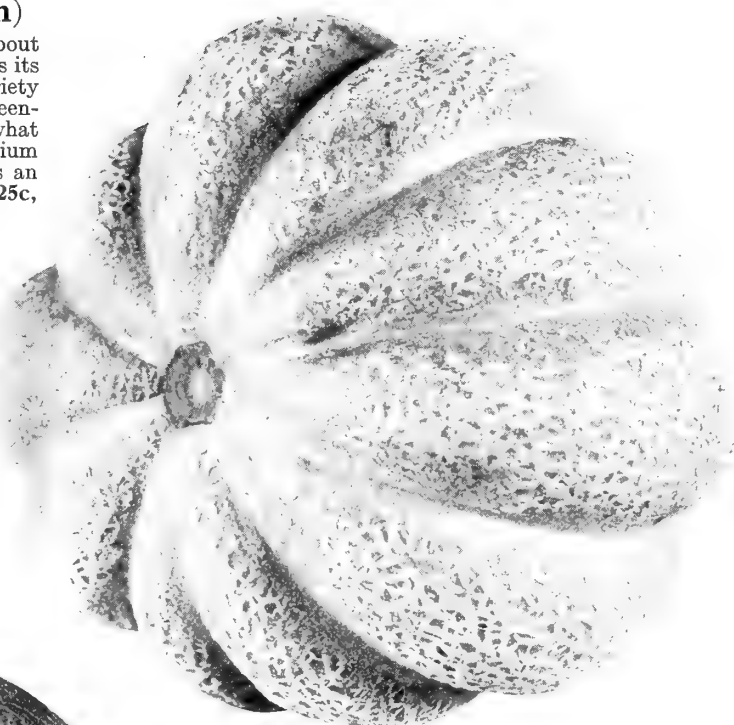
DAYS TO MATURITY, 95. As noted above the Netted Gem was the original variety used to develop the Rocky Ford Cantaloupe industry. From this variety, as also noted, there have been a number of important types developed by selection and by hybridization. This includes the Pollock which has been renamed the Eden Gem, Netted Rock, Rust-Resistant, Rocky Ford, etc. From the original Pollock, which was the result of hybridization, there ran two fundamental colors, green and salmon-tinted, with their various combinations. By individual plant selection on the part of the Rocky Ford Cantaloupe Seed Breeders' Association, offered about 1909, the Salmon-Tinted strain has been well isolated and the stock that we offer will be found uniform, well netted and almost solidly salmon-fleshed. The flavor is distinctly better than the green-fleshed type. The stock has been also selected for disease resistance. Melons will average four and three-quarter inches in length by three and one-quarter in breadth. They will mature one week after the earliest varieties. As a shipping sort our stock is highly recommended. **Pkt. 10c, oz. 25c, 1/4 lb. 75c, 1 lb. \$2.00, postpaid.**

No. 510—Extra Early Hackensack (Green)

DAYS TO MATURITY, 85. The old Hackensack originated about 1870 amongst the growers near Hackensack, New Jersey; thus its name. The Extra Early Hackensack is a selection of that variety maturing two weeks earlier. Extra Early Hackensack is a green-fleshed variety, medium to large in size, nearly round, somewhat flattened, and will stand stem end upwards. The flesh is of medium fine texture but of good flavor. This melon is used either as an early market variety or as a home garden sort. Pkt. 10c, oz. 25c, ¼ lb. 75c, 1 lb. \$2.00, postpaid.

No. 512—Early Knight or Sugar Sweet (Green)

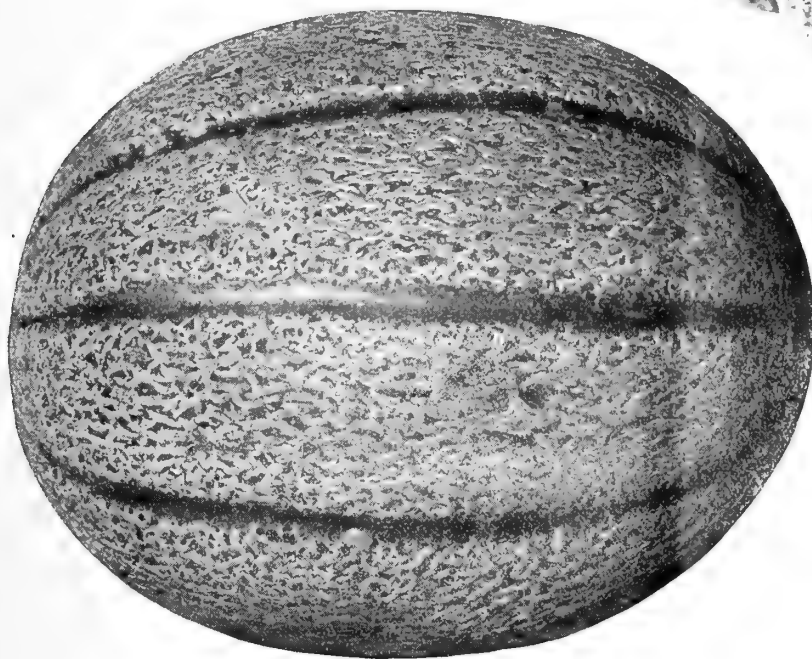
DAYS TO MATURITY, 90. A variety developed by a Mr. Knight of Anne Arundel County, Maryland. Introduced about 1908 by Geo. Taite & Sons of Norfolk. Walter P. Stokes offered it as Sugar Sweet in 1909. It is a melon of excellent flavor, of convenient and attractive size and of beautiful interior color—green edged with light golden yellow. The length will average seven inches. It is thus not only larger but is slightly earlier than the Netted Gem and usually brings a considerably better price on the markets. However, because of its cross-sectors, it is not recommended as a crating and shipping variety. For nearby markets it is ideal. The seed offered has been grown in New Jersey and can be highly recommended. (Crop Failure—cannot supply.)



EXTRA EARLY HACKENSACK (x 2/3)

No. 526—Paul Rose (Orange)

DAYS TO MATURITY, 100. A melon originated in Michigan from a specially selected stock of Mr. Morrill's Osage. Introduced by Vaughan, about 1896. The name Petoskey is often used as a synonym and refers to the locality in which it was first grown. The originator was Mr. Paul Rose, thus the name. It has been on the market about thirty years and is a well-known orange-fleshed variety suitable for either home or market purposes. The vines are strong and productive. Fruits are quite similar to the Netted Gem but will average considerably larger. The bright orange flesh is very thick, firm and of delicious flavor. Paul Rose will prove a good investment to any grower. Pkt. 10c, oz. 25c, ¼ lb. 75c, 1 lb. \$2.00, postpaid.



EARLY KNIGHT OR SUGAR SWEET (x 2/3)

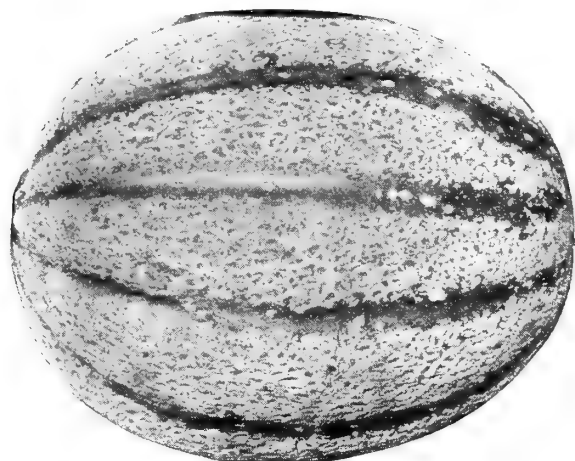
No. 528—Defender (Orange)

DAYS TO MATURITY, 100. A variety which originated in Michigan. Introduced by Ferry in 1901. It was renamed Burrell's Gem shortly after its introduction and as such is, perhaps, better known in the Rocky Ford district. The fruits are medium in size, shallow ribbed and covered with a light netting. The flesh is tender and of a delightful flavor. The color is a bright orange which extends clear to the rind. It is a very vigorous variety and may be recommended for commercial purposes. Pkt. 10c, oz. 25c, ¼ lb. 75c, 1 lb. \$2.00, postpaid.

NEED OF QUALITY

"No one can deny the fact that products which are poorly grown, poorly harvested, and poorly packed and shipped, are a direct loss to the grower and a serious drawback to the market. The consumer today insists on quality and the grower who is to succeed cannot ignore this demand. Cantaloupes today are grown more extensively than formerly. Competition therefore is more keen, and growers in the West are more handicapped, because their products must travel longer distances, and therefore require more care in handling. By selecting fruit which matures early and at the same time possesses better edible and shipping qualities the difficulty will be at least partly solved."

U. S. Dept. of Agr. Farm. Bull. No. 707.



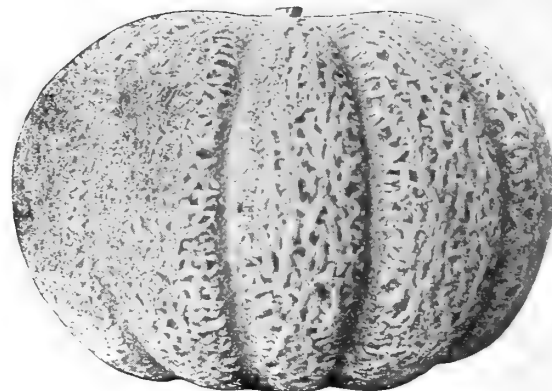
DEFENDER (x 3/5)



EMERALD GEM (x 3/5)

No. 520—Emerald Gem (Orange)

DAYS TO MATURITY, 100. Introduced by Burpee in 1886. The name applies only to the appearance of the outside skin, which is dark green with a very light netting. The interior flesh is bright orange. As a home garden melon, we know no other variety which is more desirable. Unquestionably, it is the sweetest muskmelon cultivated in this country. The vines are vigorous and productive. The fruits are nearly round, perhaps slightly flattened, ribbed and as stated above, slightly netted. The skin, although green when young becomes tinged with yellow as the fruit matures. The general size and appearance is convenient and attractive for table use. It is not a shipping variety, but for its edible qualities we know of no finer. Pkt. 10c, oz. 25c, $\frac{1}{4}$ lb. 75c, 1 lb. \$2.00, postpaid.



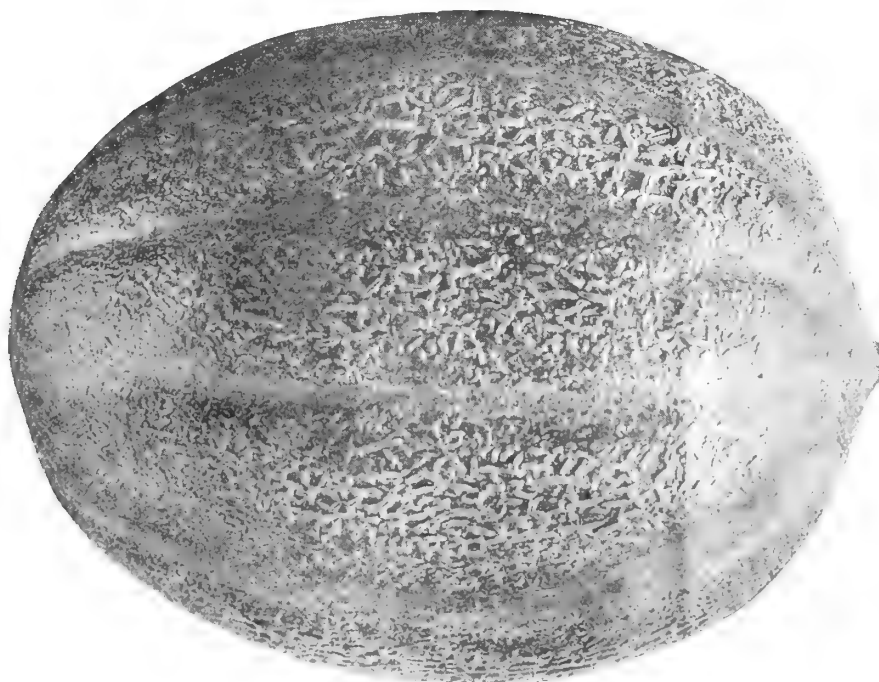
FORDHOOK (x 3/5)

No. 524—Fordhook (Orange)

DAYS TO MATURITY, 95. Introduced by Burpee in 1908. A melon somewhat similar to the old Jenny Lind type, being flat on the ends, having deep cut sectors and being covered with a light netting. This is not a shipping variety, but as a variety for local markets or for home garden purposes Fordhook is highly recommended. It is in especial favor with the New Jersey growers. The size will average five and one-half inches across and three and one-half inches from top to bottom. The flesh is solid, of a delightful flavor and holds firm for some days after maturity. Pkt. 10c, oz. 25c, $\frac{1}{4}$ lb. 75c, 1 lb. \$2.00, postpaid.

No. 530—Osage (Orange)

DAYS TO MATURITY, 100. Originated by Mr. Rowland Morrill of Benton Harbor, Michigan and sold to Mr. J. C. Vaughan of Chicago for \$1500.00, the highest price ever paid for a new variety. It was introduced by Mr. Vaughan about 1885. Mr. Morrill claims that the Osage is the result of hybridizing Orange Christiana and a melon known as Black Swedish. After thirty-seven years this melon still holds a firm position amongst the best American varieties. This fact in itself attests to its wonderful qualities. The flesh is a brilliant orange, and for markets where this color is demanded it is especially recommended. The vines bear profusely, setting fruits close to the hill and will continue to bear melons for a long growing season. Our stock will produce uniform melons weighing about two pounds apiece. In shape, the melon is slightly elongated and is covered with a light netting over a dark green skin. The flesh is thick and the delicious golden color extends right to the rind. The synonym, Miller's Cream, is sometimes used in connection with Osage, this having been a melon of similar type, but of a different origin. Miller's Cream was listed by Johnson & Stokes about 1888. Although there may have been a slight difference in type originally, the terms are now used synonymously. The Osage Melon is still a leader in Michigan after 35 years. We strongly recommend it to all who desire a high flavored orange-fleshed melon of attractive appearance. Our stock can be depended upon for type and uniformity. Pkt. 10c, oz. 25c, $\frac{1}{4}$ lb. 75c, 1 lb. \$2.00, postpaid.



OSAGE (x 3/5)

White Antibes Winter or Honey Dew Melon

No. 518

DAYS TO MATURITY 150. A variety the origin of which has been erroneously described by almost the entire American seed trade. The story would be interesting if true but has been conclusively proven otherwise by Dr. D. N. Shoemaker of the Bureau of Plant Industry of the U. S. Department of Agriculture. The well-known French seedsmen, Vilmorin, Andrieux & Co., have listed the melon White Antibes Winter for a number of years and it might have been purchased long ago by any American seedsman. It is a variety which has been grown extensively for years in the south of France and more recently in Algeria for foreign shipment. The original fable started with one of these melons which was eaten in a New York restaurant. The seed was saved and finally reached Mr. John Gauger of Swink, Colo., who planted it in 1911 alongside of the Netted Gem, thinking that the two would hybridize. The seed was saved and the following year was planted beside a Casaba and it was Mr. Gauger's belief that this also hybridized. Dr. Shoemaker has proven conclusively that there was no hybridization and that the melon which Mr. Gauger successfully raised and marketed a year or in 1915 and was sold as the Honey Dew Melon was nothing but the pure original strain of White Antibes Winter. This melon was popularized by Charles Weaver, a Chicago broker, and in the short time it has been on the market it has found an exceptionally

quick popularity. Mr. Gauger is undoubtedly the man who is responsible for popularizing the melon in America but he is not the first man to grow it here, inasmuch as there are several records of its having been grown experimentally on several occasions in the United States.

The Honey Dew Melon develops to a length averaging nine inches and a width of seven inches. It is a light greenish white until dead-ripe when it will turn to a pale yellow. The length of season required for its maturity almost excludes it from culture here in the latitude of New Jersey. However the melon has such an excellent flavor and has found such a rich sale that we urge all who can do so to make arrangements for starting the growth in pots under glass, later transferring to cold frames which can be removed after danger of frost is over. Unless this precaution is practiced we do not believe it will come to maturity on average years. The Montreal Melon growers have had such unqualified success in producing the Montreal Market Melon under a similar plan that we are led to believe that growers in our own latitude would have unqualified success if similar plans were adopted. The seed offered has been grown for us in Colorado where this melon annually attains its most perfect growth. California is also producing immense quantities of Honey Dew Melons. Generally speaking all melons of this type do better in a commercial way when grown west of the Mississippi River. Pkt. 15c, oz. 35c, $\frac{1}{4}$ lb. \$1.00, 1 lb. \$3.50, postpaid.

MUSHROOM

(*Agaricus campestris*)



Mushroom Spawn

We offer our trade the American Spore Culture Spawn which is produced from the original spores of the best varieties gathered, germinated and propagated under the famous French process. We believe they are the most vigorous and prolific strain on the market at the present time. Although mushrooms are essentially a fall and winter crop there is no reason why they should not be purchased in the spring. The American Spore Culture Spawn brick weighs from $1\frac{1}{4}$ to $1\frac{1}{2}$ pounds and will spawn eight to ten square feet of beds. We keep on hand the white variety, which is generally preferred, but should be pleased to secure the cream or brown varieties if wanted in large quantity.

Mushroom spawn is a term used commercially and includes the spawn proper or mycelium, a felt or thread-like growth of greyish white color, the brick being the carrying medium in which it is developed or preserved. In nature mushrooms of the Agaricus type are primarily reproduced by means of spores which drop from their gills at maturity. When germinated, these spores produce the thread-like growth above referred to as mycelium or spawn. In its further development under certain conditions mycelium forms pin-heads and finally fully expanded mushrooms. Until quite recently the natural method of germinating the spores of the mushroom had remained a secret. Price: Per brick 40c, 5 bricks, \$1.80, postpaid.

WATERMELON

(*Citrullus vulgaris*)

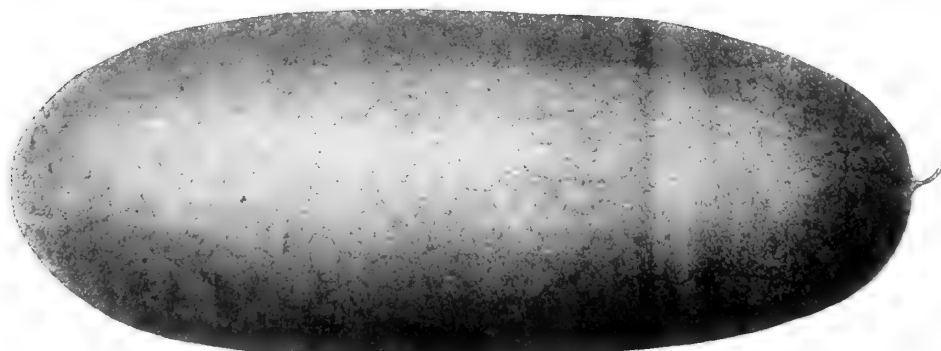


HARRIS' EARLIEST (x 1/5)

HISTORY—This vegetable is a native of Africa, and has been known from a very remote period. It thrives wonderfully well around the warm shores of the Mediterranean. However, there is probably no country in which it is more popular than America. With us the melon-growing industry has reached enormous proportions. The ancients classed muskmelons, watermelons and all others of this family under the name of melon, and for this reason we do not have many of the ancient references to the more modern name watermelon as we do to most of the other vegetables which have been under cultivation for fifty centuries. The watermelon is very easily hybridized, and for this reason there are a great many varying sorts. American varieties have mostly developed in New Jersey, Georgia and Florida.

No. 600—Harris' Earliest

DAYS TO MATURITY, 100. This melon was introduced about 1900. The fruits are quite large for a variety maturing so early. They are oval in shape with irregular, mottled stripes of light and dark green. The quality of the flesh is excellent and recommends itself as a home garden sort. It is especially suited to culture in the more northerly latitudes. This type of melon is sometimes sold under the name of Cole's Early, which is a smaller melon and is not of value. For a number of years a melon grown by the late Aaron Paul was sold as Paul's Earliest. The name, Harris' Earliest, however, we believe to be standard. Seed black. Pkt. 10c, oz. 20c, ¼ lb. 50c, 1 lb. \$1.50, postpaid.



PEERLESS OR ICECREAM (x 1/4)

No. 604—Dark Icing

DAYS TO MATURITY, 100. A variety of New Jersey origin, having been grown there prior to 1880. It has a thin rind and, therefore, will not be a good shipping variety, but for home garden purposes and for nearby markets it is especially recommended. The fruits are oval in shape. The skin is a very dark green and the flesh a deep pink and of excellent quality. Pkt. 10c, oz. 20c, ¼ lb. 50c, 1 lb. \$1.50, postpaid.



DARK ICING (x 1/5)

No. 606—Halbert Honey

DAYS TO MATURITY, 110. A melon of Texas origin, having been offered by Burpee in 1902. Halbert Honey is strongly recommended for general home garden purposes. It has a thin rind, which will not stand long distance shipping, but the quality of the flesh surpasses all other varieties with the possible exception of Kleckley Sweet. The fruits will run from twenty to twenty-five inches in length. Seed creamy white. Pkt. 10c, oz. 20c, ¼ lb. 50c, 1 lb. \$1.50, postpaid.

No. 608—Kleckley Sweet or Monte Cristo

DAYS TO MATURITY, 120. Introduced by Trumbell & Beebe, San Francisco, Cal., 1898. A melon of thin rind. Its flesh is of the most delicious quality. It is probably the leading home garden melon at the present time. In 1908 Walter P. Stokes offered a hard-shelled strain of Kleckley, which allowed it to be used for shipping purposes, but we still do not advocate Kleckley for shipment from the South or from Texas, as it will not hold like the Tom Watson. Melons will average about twenty inches in length and about twelve inches in diameter. The rind is a deep dark green and the flesh a bright scarlet. Highly recommended for home consumption. Pkt. 10c, oz. 20c, ¼ lb. 50c, 1 lb. \$1.50, postpaid.

No. 602—Peerless or Icecream

DAYS TO MATURITY, 100. Introduced as Peerless by Ferry about 1885. The name Icecream was added later. This is one of the best early sorts for the home garden or for truckers having nearby markets. The rind is rather tender and will not stand long distance shipping. The fruits are of medium size, oval but medium long, bright green and veined with a darker shade. The flesh is a bright scarlet, crisp and sweet. Seed white. Pkt. 10c, oz. 20c, ¼ lb. 50c, 1 lb. \$1.50, postpaid.



TOM WATSON (x 1/3)

No. 612—Tom Watson

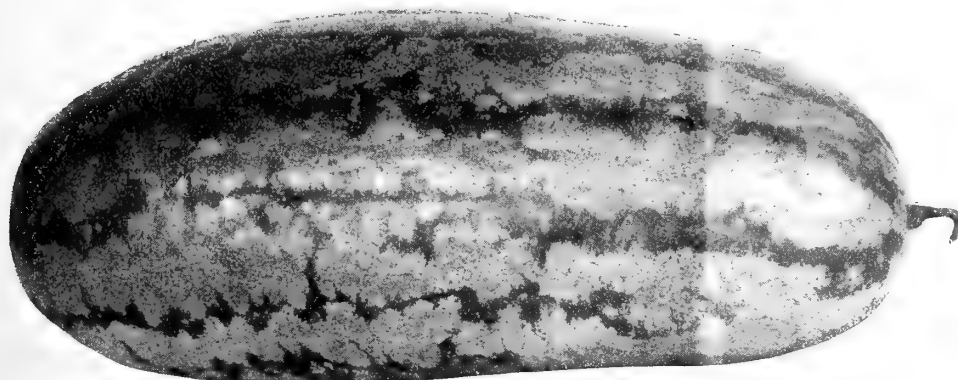
DAYS TO MATURITY, 130. A comparatively new melon from Georgia, named for the Hon. Tom Watson. Exact date of introduction unknown. It was first listed by Walter P. Stokes in 1912. In the comparatively short time this melon has been on the market, it has earned a well-deserved position as a shipping variety, and from many viewpoints is considered to outclass all other watermelons for shipping purposes. The fruit of Tom Watson is extra long, running from eighteen to twenty-four inches in length. Diameter will be from ten to twelve inches. The melons have been known to run up to fifty or sixty pounds in weight. The rind is tough and withstands long distance shipment well. Seed brown. Pkt. 10c, oz. 20c, ¼ lb. 50c, 1 lb. \$1.50, postpaid.

No. 614—Kolb Gem

DAYS TO MATURITY, 130. Originated in the eighties by Mr. R. F. Kolb, an Alabama watermelon grower. It is a hybrid from Scaly Bark and Rattlesnake. A large, oval melon, slightly flattened on the ends, mottled with irregular stripes of light and dark green. The rind, although comparatively thin, is hard and firm, and thus insures shipping qualities. The flavor is attractive, but this variety is not recommended for home garden purposes. Seed black. Pkt. 5c, oz. 20c, ¼ lb. 50c, 1 lb. \$1.50, postpaid.

No. 616—Gypsy or Rattlesnake

DAYS TO MATURITY, 140. A variety of over thirty years' introduction, having been originated in Georgia. A very large home garden and shipping melon. It is especially successful in the South. The fruits are light green in color with mottled stripes of a darker shade. The flesh is tender and sweet. In the North this variety must be planted early, in order to mature properly and thus have the delicious flavor that has made it famous in the South. Pkt. 10c, oz. 20c, ¼ lb. 50c, 1 lb. \$1.50, postpaid.



GYPSY OR RATTLESNAKE (x 1/4)

No. 609—Citron

DAYS TO MATURITY, 100. The fruits are nearly globular in shape, and striped somewhat like Gypsy. The flesh is white in color and not edible when raw. Citron is used for preserving purposes. It makes a deservedly popular conserve usually familiar to every housewife. Pkt. 10c, oz. 20c, ¼ lb. 50c, 1 lb. \$1.50, postpaid.



DIXIE
(x 1/5)

No. 610—Dixie

DAYS TO MATURITY, 125. Originated by Mr. George Collins, of North Carolina, during the late eighties. It is a hybrid from Kolb Gem and Cuban Queen. It was introduced by Johnson & Stokes in 1890 and immediately came into a place of prominence. It is claimed that it will mature five days earlier than Kolb Gem and has excellent keeping qualities. It is now listed by over one hundred seedsmen, and, although the variety has been on the market for thirty years, it still holds a place of its own. The outside is a dark green, faintly traced with lighter stripes. It will be found extremely sweet, juicy and tender, and sometimes will develop to a tremendous size. Seed white. Although the flavor is of very good quality, it is not equal to Kleckley Sweet, Halbert Honey, etc., and is thus not recommended for a home garden sort. Pkt. 5c, oz. 20c, ¼ lb. 50c, 1 lb. \$1.50, postpaid.

ONION (*Allium cepa*)



SOUTHPORT YELLOW GLOBE (x 2/3)

HISTORY—A native of Western Asia, having been cultivated from the most remote period, from the references to it in Sanskrit and Hebrew. It is also represented on Egyptian monuments. Numerous references to it in Biblical history speak of the remarkable sweetness of the onions from Egypt. The name onion is no doubt derived from the Latin word *Unio*, meaning a single root. The Greeks and Romans, according to Pliny, name the different sorts after the countries or cities from which they came, such as *Scallian* which no doubt is responsible for our common word *scallion*. We are told that the Cyprus Onion "drew the most tears." Although ancient scientists were never able to locate the onion in its wild form, Vilmorin states that a Frenchman, M. Regale, discovered a plant in Turkistan which has the appearance of being a wild form. A similar discovery has also been made in recent years in the Himalayas. Unquestionably, the onion is one of the oldest vegetables known to man. Even in England it has been cultivated for many centuries and was no doubt brought to America by the early settlers. Our common White Silverskin was introduced about 1792.

No. 644—Yellow Globe Danvers

DAYS TO MATURITY, 110. Originating near Boston prior to 1850, and during the seventy years in which this onion has been under cultivation through the original strain or those from which they have been selected, it has established a leading place among the large onion growers. Yellow Globe Danvers is globe-shaped, being just as high as it is broad. The globes will average three inches through, the outside skin being a rich yellow color, and the inside flesh a creamy white, crisp, mild and sweet. It will produce well from seed grown in the open ground. The stock we offer has been grown from selected bulbs. The neck is small and the onion in every particular will be found to be uniform. Pkt. 10c, oz. 25c, ¼ lb. 75c, 1 lb. \$2.50, postpaid.

No. 648—Southport Yellow Globe

DAYS TO MATURITY, 110. An onion originated in Connecticut, apparently near the town of Southport, which is on Long Island Sound just west of Bridgeport. A globe-shaped bulb averaging from three to three and one-half inches in diameter. Its color is a rich, golden yellow, the inside flesh being creamy white, mild, tender and sweet. It is slightly larger than Yellow Globe Danvers, and is a variety that is held in high esteem by commercial growers. Pkt. 10c, oz. 25c, ¼ lb. 75c, 1 lb. \$2.50, postpaid.

No. 654—Ohio Yellow Globe

DAYS TO MATURITY, 120. This variety is a selection from the older Yellow Globe Danvers, the type being fixed by certain growers in Lake County, Ohio. The bulb of Ohio Yellow will be considerably flatter, than the Yellow Globe Danvers. The skin will be a light, yellowish copper, and the flesh a creamy white, which is crisp, mild and sweet. The keeping qualities of Ohio Yellow Globe have been proven highly satisfactory, and as a variety to be produced in large onion-growing operations it can be relied upon. Our strain is from selected bulbs only. Pkt. 10c, oz. 25c, ¼ lb. 75c, 1 lb. \$2.50, postpaid.



YELLOW GLOBE DANVERS (Natural Size)

No. 646—Yellow Dutch, or Strasburg

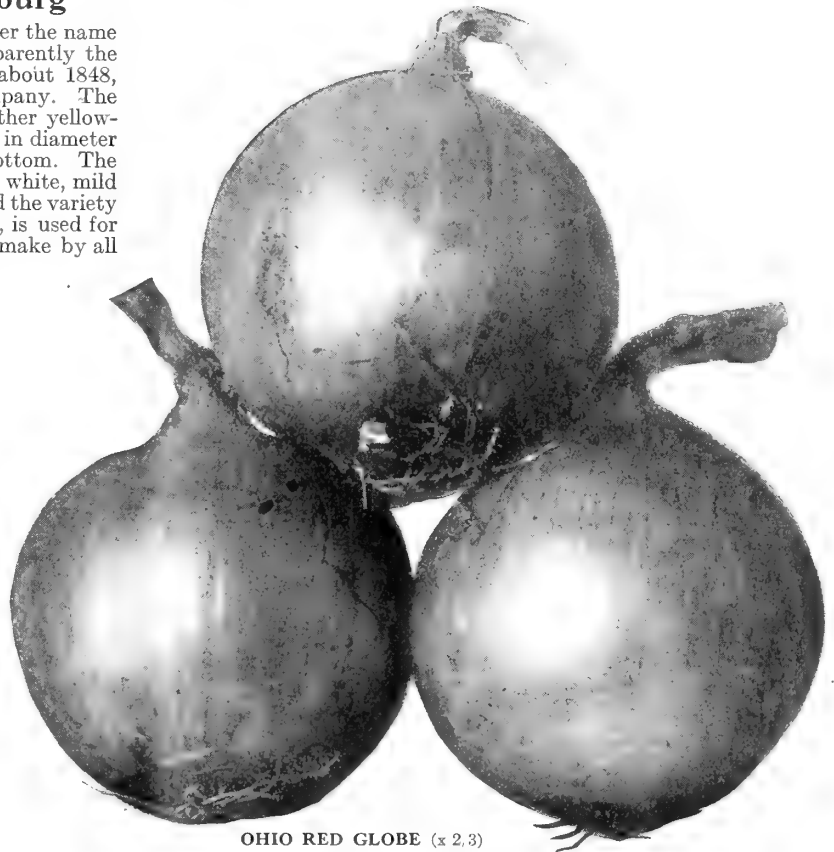
DAYS TO MATURITY, 110. A very old variety, listed under the name of Large Yellow Strasburg by Landreth in 1826. Apparently the first introduction by the name of Yellow Dutch was about 1848, when it was listed as such by Comstock, Ferre & Company. The bulbs of this onion are much flatter than any of the other yellow-skinned varieties. They will average about three inches in diameter and from one and one-half to two inches from top to bottom. The outside skin is a straw-colored yellow, the flesh a creamy white, mild and sweet. The tops ripen down comparatively early, and the variety is of fair keeping quality. Yellow Dutch, or Strasburg, is used for the production of the finest grade onion sets. They will make by all means the handsomest sample of any of the yellow varieties. Pkt. 10c, oz. 25c, $\frac{1}{4}$ lb. 75c, 1 lb. \$2.50, postpaid.

No. 652—Southport Red Globe

DAYS TO MATURITY, 110. This variety originated in the Southport, Conn., onion district. Listed by Johnson & Stokes in 1889. The shape of the globe is similar to the Southport White and Yellow Globe. The color is a rich red, and the skin has a glossy appearance. The neck is very small. The inside flesh is white, tinged with purple. Shipping and storing qualities are excellent. Pkt. 10c, oz. 40c, $\frac{1}{4}$ lb. \$1.00, 1 lb. \$3.25, postpaid.

No. 642—Large Red Wethersfield

DAYS TO MATURITY, 100. Another American variety which originated in the Connecticut onion-growing district prior to 1863, and named from the town of Wethersfield, Conn. The general shape of the Large Red Wethersfield is spherical, being flattened at the ends. In some respects it resembles the shape of the Ohio Yellow Globe. The neck is very small. The tops when grown are long, slender and clear-green colored. The outside skin is a beautiful red, and the inside flesh tinged with red. The flesh is more pungent than any other variety. Pkt. 10c, oz. 40c, $\frac{1}{4}$ lb. \$1.00, 1 lb. \$3.25, postpaid.



OHIO RED GLOBE (x 2,3)

No. 650—Mammoth Yellow Prizetaker

DAYS TO MATURITY, 110. Introduced by Johnson & Stokes in 1887 as Spanish King Prizetaker. The name Spanish is still retained by some seedsmen, but for the sake of simplicity we have discontinued its use. This onion, during the first years of its introduction, was imported annually from near Barcelona, Spain. It is a type of the famous Spanish onion, as will be remembered by those of a generation ago. When fully matured it will average four inches in diameter. The color of the outside skin is a rich yellow, while the flesh inside is white, mild and sweet. Under special cultivation these bulbs have been known to weigh as much as five pounds apiece. As an onion for fall and early winter use, Mammoth Yellow Prizetaker is very highly recommended. It will not prove, however, to be a good winter keeper, such as the Southports or as Yellow Globe Danvers. In many respects it rivals the well-known and justly famous Bermuda onions, which are so largely grown in Texas along the Mexican frontier. Pkt. 10c, oz. 40c, $\frac{1}{4}$ lb. \$1.40, 1 lb. \$4.50, postpaid.



MAMMOTH YELLOW PRIZETAKER
(x 3/4)



YELLOW DUTCH, OR
STRASBURG (x 2/3)



WHITE PORTUGAL, OR SILVERSKIN (Natural Size)

No. 640—White Portugal, or Silverskin

DAYS TO MATURITY, 95. A very old variety of European origin, probably Portugal. Introduced into this country from England as early as 1793 by Minton Collins, of Richmond, Virginia. At that time he carried not only the Portugal Onion, but the White Silverskin Onion. This variety is slightly larger in diameter, but very

flat compared to the Southport White Globe. The bulb will be about three and one-half inches through, is a pure, white color, having an especially clear, white skin. It is quite popular among growers of fancy onion sets. In order to preserve the pure, white effect, care must be taken not to expose the sets to the sun. This can be prevented by always having them covered with soil. Pkt. 10c, oz. 40c, $\frac{1}{4}$ lb. \$1.00, 1 lb. \$3.25, postpaid.

No. 656—Southport White Globe

DAYS TO MATURITY, 120. A variety originating in the Southport, Conn., onion district. It was listed by Ferry in 1888. As a standard commercial white onion, Southport White Globe holds a position of its own. The bulb is globular in shape, being slightly flattened at the shoulder and rounded at the base. Crystal white in color and with pure, white flesh, which is mild in flavor and most productive as a table variety. It is an excellent shipping and storing onion, and will keep longer than the Bermudas. Pkt. 10c, oz. 40c, $\frac{1}{4}$ lb. \$1.00, 1 lb. \$3.25, postpaid.

No. 658—Early Barletta

Will mature large flat bulbs only in southern latitudes. However, in the north it produces small high quality pickling onions in 75 days. The bulbs are white skinned and quite similar to Queen which is not listed for that reason. The seed is sown in the spring as thickly as 45 to 50 lbs. per acre and not thinned. Pkt. 15c, oz. 45c, $\frac{1}{4}$ lb. \$1.25, 1 lb. \$4.00, postpaid.

ONION SETS

Bottom Sets

There is such a vast difference between the ordinary commercial onion set and the so-called Philadelphia onion set, that we would call the special attention of our trade to the fact that we handle only local grown sets. These have been produced from seed of the best grade, and have been grown and harvested with the greatest care. The result is a handsome, uniform, solid onion set, of far greater value than the regular commercial grades. The latter are very often soft, and have long tops and necks and otherwise are unsatisfactory. There are three kinds: yellow bottom sets, white bottom sets and red bottom sets. They are sold by the pound.

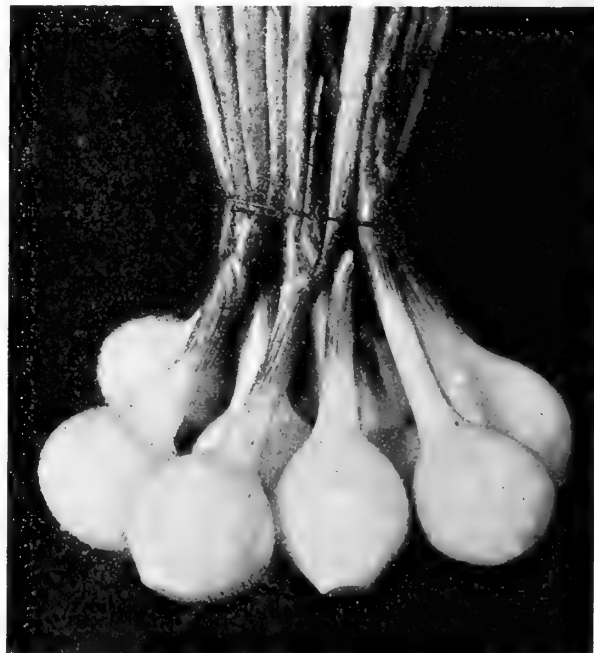
	Per lb.	Per 10 lbs.	
Silverskin (White)	25c	\$2.25	} Postpaid
Red Wethersfield (Red)	25c	2.25	
Yellow Dutch or Strasburg (Yellow)	25c	2.25	

Write for prices on larger quantities.

NOTE: Onion set prices are subject to revision upward or down.



ONION SETS—YELLOW, WHITE AND RED (x 1/4)



SMALL ONIONS FROM SETS (Natural Size)

PARSLEY

(*Petroselinum hortense*)

HAMBURG
TURNIP
ROOTED
PARSLEY (x 1/5)

HISTORY—Apparently a native of the Island of Sardinia. Pliny, however, states that the Sardinian parsley was of a venomous quality. However, M. de Candolle considered it to be wild in the Mediterranean region. From time immemorial it has been served at funeral feasts. Parsley was introduced into England in 1542, the second year of the reign of Edward Sixth. Gerard speaks of it as being "delightful to the taste and agreeable to the stomach." Our best parsley still comes from England.

No. 700—Champion Moss Curled

DAYS TO MATURITY, 65. Known in this country at least from the time of Minton Collins in 1793 as Curled Parsley. The other prefixes have apparently been added during the last thirty or forty years. This variety grows to a height of about eight inches. The color is a rich, dark green and the leaves are very finely cut. The compact curled leaves are excellent for garnishing, and, although sometimes used for flavoring, we do not recommend them for this purpose as highly as either Hamburg Turnip Rooted or Plain. For all general purposes, however, Champion Moss Curled and Emerald are, perhaps, the leading varieties. Pkt. 10c, oz. 20c, ¼ lb. 40c, 1 lb. \$1.25, postpaid.



HOLLOW CROWN OR GUERNSEY (x 1/3)

No. 701—Emerald Curled

DAYS TO MATURITY, 65. This variety is somewhat more finely curled and of a brighter green color. It is somewhat superior to Moss Curled as a garden variety. Pkt. 10c, oz. 20c, ¼ lb. 40c, 1 lb. \$1.25, postpaid.

No. 704—Plain

DAYS TO MATURITY, 70. Cultivated in this country since the early days, Booth having listed it in 1810. This variety is not as compact as the Champion Moss Curled, and the leaves are flat and deeply cut. Plain parsley is very desirable for flavoring and for drying. It is not used extensively for garnishing. Because of its pungent flavor and because of its general hardy qualities, it is considered very valuable. Pkt. 10c, oz. 20c, ¼ lb. 40c, 1 lb. \$1.25, postpaid.

No. 710—Hamburg Turnip Rooted

DAYS TO MATURITY, 90. No doubt this variety originated in Northern Europe. It has been grown in this country for about one hundred years, Sinclair and Moore having offered it in 1826. The root is the edible part of this variety, resembling in color and shape the root of the parsnip. The leaves are very similar to those of Plain parsley, and are especially desirable for flavoring and drying. The roots may be stored for winter use very profitably. This is not a garnishing variety, but for the purposes desired Hamburg is a very valuable sort. Pkt. 10c, oz. 20c, ¼ lb. 40c, 1 lb. \$1.25, postpaid.

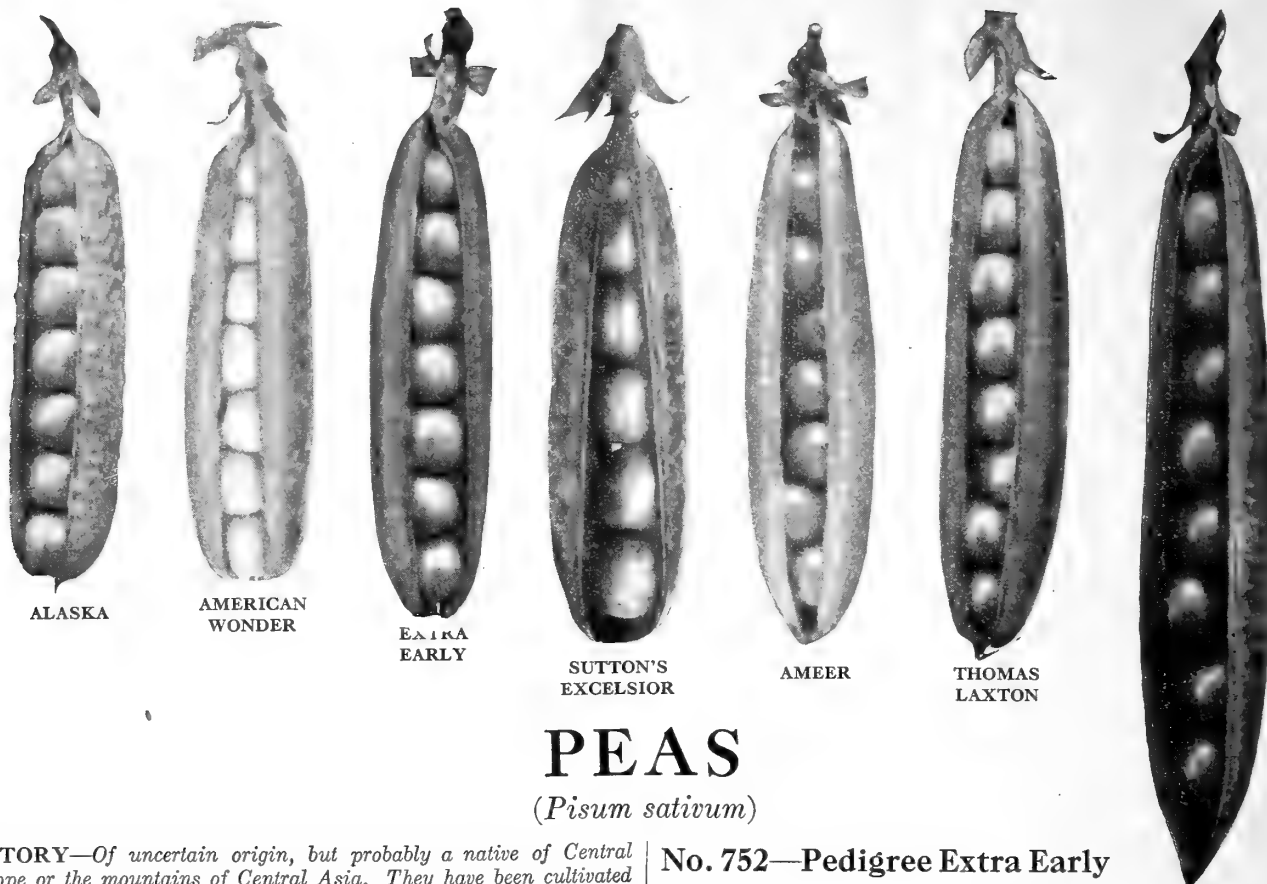
Parsnip

(*Pastinaca sativa*)

HISTORY—A native of Europe, well known to the Romans, but probably not long before the Christian Era. Apparently parsnip developed in the more northerly parts of Europe. Pliny gives a detailed account of how parsnips were brought from Germany for the Emperor Tiberius, as it was considered that the parsnips from certain parts of the Rhine valley were superior to all others. Gerard speaks of parsnips, showing that they were well known in England during the sixteenth century.

No. 725—Hollow Crown or Guernsey

DAYS TO MATURITY, 130. A variety known in this country for over half a century. Gregory listed it in 1866. A variety in very general use for table purposes or for stock feed. The root will attain a length of from eight to ten inches. The color is pure white, uniformly smooth and of excellent quality. The name, Hollow Crown, is derived from the depression, out of which the leaves grow, at the crown of the root. For the best results, care should be taken in the preparation of the soil, so that it may be loosened to a depth of about ten inches. Pkt. 10c, oz. 20c, ¼ lb. 50c, 1 lb. \$1.50, postpaid.



ALASKA

AMERICAN
WONDER

EXTRA
EARLY

SUTTON'S
EXCELSIOR

AMEER

THOMAS
LAXTON

PEAS

(*Pisum sativum*)

HISTORY—Of uncertain origin, but probably a native of Central Europe or the mountains of Central Asia. They have been cultivated by man from a very remote time. They take their name from the Greek word Pisa, a town of Elis, where peas grew very plentifully. In 1596, they were spelled Peson in England, thence the present spelling. Pliny, in the first century, refers to ancient writers having spoken of peas and we have numerous references to them in Biblical history, especially amongst the Hebrews. We are told that at Damascus there were many shops where people did nothing else but fry peas, as they were considered to be especially fine for travelers. Dioscorides, the physician to Anthony and Cleopatra, recommended them very highly. A. de Candolle is of the opinion that peas were known to the Aryans 2000 years before Christ, and that they, perhaps, brought them into Greece and Italy. Peas have also been found in the Swiss Lake dwellings of the Bronze Period. Peas were further introduced in England during the reign of Henry VIII. However, they were very rare until at least the time of Gerard in Elizabeth's reign. The industry in America has assumed vast proportions. Several new varieties of merit have been developed by American seed pea growers. In the earlier days most of these came out of New York state and Michigan, but of late the bulk of all seed pea operations has been located in the Northwest.

No. 750—Alaska, or Earliest of All

DAYS TO MATURITY, 45. Introduced about 1881 as Laxton's Earliest of All by Mr. Thomas Laxton, of Bedford, England. Offered in America as Earliest of All by Thorburn in 1882. Later renamed by Cleveland and called Cleveland's Alaska. It was listed as such by Johnson & Stokes prior to 1889, and commercially the name Alaska is now the more common of the two. This variety is the earliest in existence. The plant attains a height of two feet. The foliage is a light green color. The pods are slightly lighter than the foliage, and will average from two to two and one-half inches in length, being blunt at the apex when fully developed. There will be from four to six peas to the pod. The dry seeds are pale bluish green. The crop will mature promptly, and one picking is sufficient. This variety is in very large use amongst the commercial canners, and is also grown for general market and home garden purposes. **Pkt. 10c, ½ pt. 20c, pt. 35c, qt. 60c, ½ pk. \$2.25, postpaid.**

No. 752—Pedigree Extra Early

DAYS TO MATURITY, 47. A very old variety. Named by Landreth in 1823. Dr. Sturtevant (1885) states that it is quite probable that the present Extra Early originated from a selection of Daniel O'Rourke (1853), which was preceded by Early Kent and Early Frame, two very old English sorts. The name, First and Best, was given it by Cleveland, although this name had been attached rather loosely to other varieties. "Pedigree Extra Early" is a strain developed by Messrs. N. B. Keeney & Son, Leroy, New York, after several years' work of selection for size, earliness and quality. The plant will attain a height of twenty inches. It is slightly darker, more prolific and bearing pods sweeter than the Alaska. These pods are slightly darker in color and will attain a length of about two and one-half inches. Pedigree Extra Early is a variety especially recommended where the actual edible quality is a consideration. **Pkt. 10c, ½ pt. 20c, pt. 35c, qt. 60c, ½ pk. \$2.25, postpaid.**

TELEPHONE

No. 758—Ameer

DAYS TO MATURITY, 55. Sometimes known as Large-Podded Alaska. The vines of this variety grow to a height of three feet, producing pods two and three-quarter inches long, blunt at the end, slightly curved. They are borne along the vine frequently in pairs. The seed is slightly larger than Alaska, somewhat more dented and a bluish-green color. **Pkt. 10c, ½ pt. 20c, pt. 35c, qt. 60c, ½ pk. \$2.25, postpaid.**

No. 756—Prolific Early Market

DAYS TO MATURITY, 55. The vines will average two feet in height, and will produce pods two and three-quarter inches in length, blunt at the end, light green in color. They will be found considerably larger in general proportions than Pedigree Extra Early. A highly recommended pea for home or market garden purposes. **Pkt. 10c, ½ pt. 20c, pt. 35c, qt. 60c, ½ pk. \$2.25, postpaid.**

What is more delicious in June than the sweet, tender, freshly picked peas? Weekly one-pint plantings, in rows 100 feet long, will provide for the average family table.



PROLIFIC EARLY MARKET (Natural Size)

No. 770—Sutton's Excelsior

DAYS TO MATURITY, 60. Introduced originally by Sutton, of England, and listed in this country by Farquhar & Company, of Boston, in 1902. It has largely taken the place of the Nott's Excelsior and the American Wonder, its great merit being its handsome, large pods, which grow on such dwarf vines, the vines attaining a height of fifteen inches. The pods will average three inches in length. The seed is a pale green, wrinkled, medium large. Pkt. 10c, $\frac{1}{2}$ pt. 20c, pt. 40c, qt. 75c, $\frac{1}{2}$ pk. \$2.75, postpaid.

No. 766—Pilot

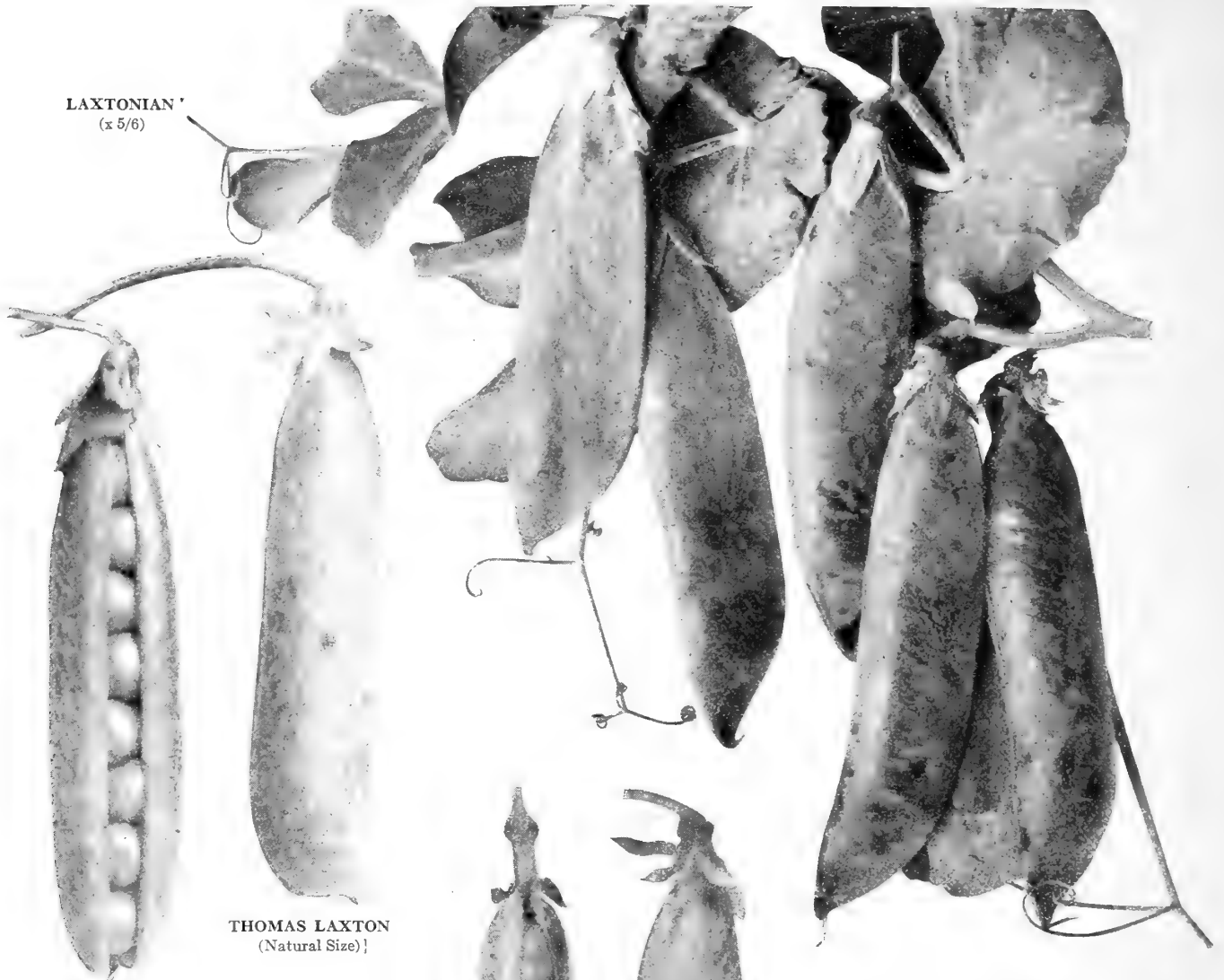
DAYS TO MATURITY, 60. A pea of English origin, originally being a selection from the Gradus. Walter P. Stokes was one of the first seedsmen in America to recognize the value which this pea held for the commercial grower. He offered it in 1913. The seeds are hard and round and thus may be planted earlier than such tender varieties as Gradus and Thomas Laxton. It will not mature in a less number of days, but because it may be planted earlier in the season, it will

mature earlier in the season. Pilot is not recommended for home garden purposes, inasmuch as the sugar content is very much lower than the more wrinkled varieties from which this came. The height of the vine will reach nearly three feet when mature. The pea will be four inches long. The seed is round and hard, varying from light green to creamy white. Pkt. 10c, $\frac{1}{2}$ pt. 20c, pt. 40c, qt. 75c, $\frac{1}{2}$ pk. \$2.75, postpaid.

No. 754—American Wonder

DAYS TO MATURITY, 55. One of the earliest wrinkled peas under cultivation. It originated with Mr. Charles Arnold, of Canada, about 1878, from a claimed cross between Champion of England and McLean's Little Gem. The vines will average between twelve and fifteen inches, producing pods two and one-half inches in length, round and crowded to the end with peas. This crowding often makes the peas appear almost square. It is a variety which responds quickly to high cultivation. It has the peculiarity of producing leaves on the side of the stalk. Dried seeds green, wrinkled, medium in size, often square at ends. Pkt. 10c, $\frac{1}{2}$ pt. 20c, pt. 35c, qt. 60c, $\frac{1}{2}$ pk. \$2.25, postpaid.

LAXTONIAN'
(x 5/6)



THOMAS LAXTON
(Natural Size)

No. 760—Laxtonian

DAYS TO MATURITY, 57. Dwarf pea with large, handsome Gradus pods. It will mature slightly earlier than Gradus and about the same time as Thomas Laxton. The height of the vines will average fifteen inches and the pods three and one-half inches. They are slightly curved, making a broad sweep to the point. The pods are inclined to bear more abundantly along the top of the vine and less along the stalk, making it easy to pick and heavy yielding. One of the best peas for private or commercial growing. The seed is light-cream color, tinged with pale green, large and wrinkled. Pkt. 10c, ½ pt. 20c, pt. 40c, qt. 75c, ½ pk. \$2.75, postpaid.

No. 764—Gradus

DAYS TO MATURITY, 60. The height of the vines will reach from thirty to thirty-six inches. Gradus is a variety with a pod nearly as large as Telephone. It is quick to germinate, maturing splendidly under good conditions, but very disappointing under adverse conditions. The foliage is large and luxuriant. The pods will attain a length of four inches, straight, slightly rounded at the point. Seed is large, wrinkled, cream colored, tinged with green. Pkt. 10c, ½ pt. 20c, pt. 40c, qt. 75c, ½ pk. \$2.75, postpaid.

GRADUS (Natural Size)

No. 762—Thomas Laxton

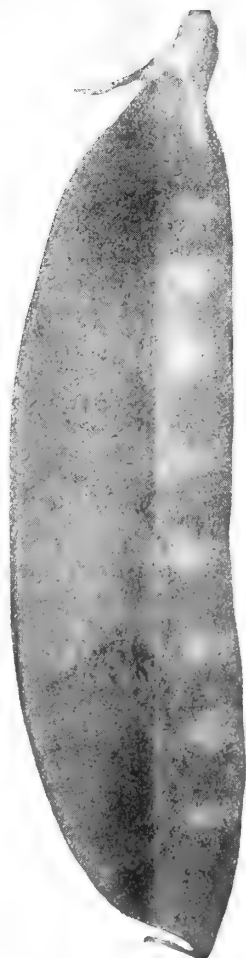
DAYS TO MATURITY, 57. A variety having been originated in England by Mr. Thomas Laxton, of Bedford, a noted English horticulturist. This pea is hardy and slightly earlier than Gradus and a more abundant yielder. The pods resemble Gradus in shape, excepting that they are blunt ended. They will attain a length of three and one-quarter inches. They are straight, inclined toward roundness and are well filled. The vine will grow to a height of thirty inches. The seed is large, cream color, blended with pale green, wrinkled. Pkt. 10c, ½ pt. 20c, pt. 40c, qt. 75c, ½ pk. \$2.75, postpaid.

No. 768—Little Marvel

DAYS TO MATURITY, 60. The vines of this variety will grow to a height of fifteen inches, producing pods two and three-quarters to three inches in length. This variety resembles the Nott's Excelsior in vines, habit of growth and quality. The pods are considerably longer, very often being produced in pairs. They are straight, slightly broader than Nott's Excelsior, but not so broad as Sutton's Excelsior. It is a highly recommended variety for home garden purposes. The seed is green, wrinkled and of medium size. Pkt. 10c, ½ pt. 20c, pt. 40c, qt. 75c, ½ pk. \$2.75, postpaid.



LONG ISLAND MAMMOTH
(Natural Size)



MAMMOTH PODDED
SUGAR
(Natural Size)



TELEPHONE (Natural Size)

No. 777—Mammoth Podded Sugar

DAYS TO MATURITY, 70. An edible pod variety which has been under cultivation for a great many years. The pods are picked when half grown and prepared for the table very much the same as snap beans. The pods will attain a length of about four and one-half inches and a width of about one inch. However, they will be comparatively thin from side to side. The dry seed is purple-brown and the blossom is blue-purple. This variety we believe to be the same as Mammoth Melting Sugar. It is very prolific and will attain a height of from four to five feet.

We would strongly advocate the more general planting of edible podded peas. A trial will very often give them a permanent place in the garden. Sow the same as other sorts. Brushing is desirable. Pkt. 10c, $\frac{1}{2}$ pt. 20c, pt. 40c, qt. 75c, $\frac{1}{2}$ pk. \$2.75, postpaid.

No. 780—Long Island Mammoth or Telegraph

DAYS TO MATURITY, 75. Originated in 1868 by Mr. Wm. Culverwell, an Englishman who claimed a cross between Veitch's Perfection and Laxton's Prolific. The name Long Island Mammoth is of American origin. The plant will grow to a height of from four to five feet, with heavy light-green foliage. The pods, about the same color as the foliage, will average from three to three and one-half inches in length, assuming a ribbed appearance as they approach maturity, tapering gradually to the apex. There will be five to eight peas to the pod, somewhat compressed when fully grown. The dried seeds are a pale, dull green, shading to creamy white, slightly indented. This variety is very prolific, rather late, and maturing its crop gradually, so that there may be several pickings. It is a pea which will come on the market 4 or 5 days after most other varieties have gone, and its drought-resistant qualities recommend it for late growing purposes. When grown for the home garden, brushing is desirable. Pkt. 10c, $\frac{1}{2}$ pt. 20c, pt. 40c, qt. 75c, $\frac{1}{2}$ pk. \$2.75, postpaid.

NOTE—Credit should be given Messrs. N. B. Kenney & Son for many of these pea photographs. They will be found accurate as to type and close to scale as noted.

No. 776—Telephone

DAYS TO MATURITY, 70. An English variety introduced by Carter during the decade following 1870, and introduced into this country about 1880. The plant attains a height of about four feet, and its heavy foliage protects the newly forming pods against intense heat. Although in the original type the pod was a light green, by introducing Alderman blood it is now a rich dark green. The pods will grow from a length of three and one-half to four inches and a width of three-fourths of an inch. There will be from five to ten peas in the pod. The dried seeds vary in color from pale green to almost white. The are shriveled and indented. Telephone is prolific, medium to late in season, and matures its crop promptly. When grown for home garden, brushing is desirable. Pkt. 10c, $\frac{1}{2}$ pt. 20c, pt. 40c, qt. 75c, $\frac{1}{2}$ pk. \$2.75, postpaid.

No. 778—Champion of England

DAYS TO MATURITY, 75. One of the oldest English varieties, but exact place and date of origin are uncertain. Records seem to show that it was introduced into America about 1850. The plant will attain a height of four feet. The foliage is pale green. The pods are the same color as the foliage, attaining a length of three inches and a width of five-eighths of an inch. They will very often be borne in pairs, and are very blunt at the apex, when fully developed. They will average from 5 to 8 peas to the pod. The dried seeds are olive green, shading to creamy white, much shriveled. Champion of England is very prolific, although rather late, maturing its crop gradually. When grown for home garden purposes, brushing is desirable. Pkt. 10c, $\frac{1}{2}$ pt. 20c, pt. 40c, qt. 75c, $\frac{1}{2}$ pk. \$2.75, postpaid.

PEPPER

(*Capsicum*)

HISTORY—A native of South America, the generic name of this plant being derived from the Greek word signifying to bite. This plant was first mentioned by Martyr in 1493, according to Irving's *Life of Columbus*. His book states that Columbus "brought back pepper more pungent than that from Caucasus," apparently having compared it with the black pepper of commerce from the oriental countries. There is evidence to show that it was cultivated by the natives in Tropical and South America, long before Columbus' discovery. According to Gerard it was brought into European gardens about 1600. First reference of pepper to be used as a condiment is apparently by Chauca, physician to the fleet of Columbus. Henderson claims that our common garden pepper (*Capsicum Annum*) is a native of India, but this statement is not substantiated, and inasmuch as the evidence is so strongly in favor of South American origin, we do not believe he is correct. Vilmorin states definitely South America, and Phillips gives it the name of Guinea pepper, which goes to show the prevailing opinion of France and England during the nineteenth century.



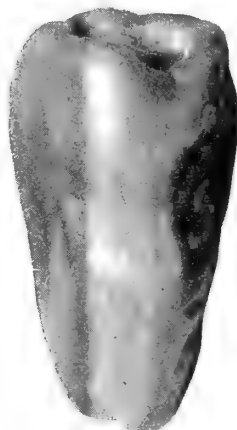
RUBY KING (x 3/4)



RUBY GIANT (x 3/4)

No. 830—Neapolitan (Hot)

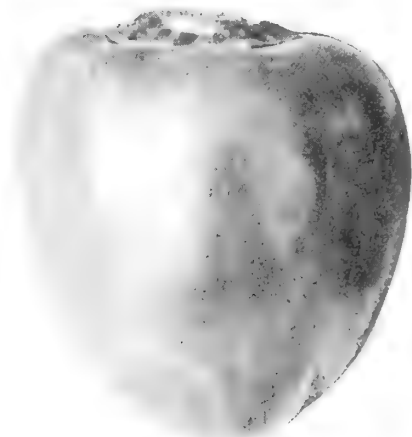
DAYS TO MATURITY, 125. An upright variety of quite recent introduction. This pepper is very prolific, producing well-formed, upright fruits thickly amongst the upper leaves of the plant. They are a beautiful light green in color until they are ripe, when they change to a beautiful glowing red. They will average about three inches in length. **Pkt. 10c, oz. 50c, ¼ lb. \$1.50, 1 lb. \$5.00, postpaid.**



NEAPOLITAN (x 3/4)

No. 832—Pimiento (Mild)

DAYS TO MATURITY, 130. A pepper originating in Georgia within the last ten years, being of medium size, absolutely uniform, spherical at the top and tapering down to the point. Having a most delicious flavor, it is one of the most desirable varieties for the home garden. The beautiful olive-green color turns to a brilliant scarlet when it is ripe. The flesh is thick, but the skin may be easily peeled off by scalding the pepper. It is especially desirable for stuffing. **Pkt. 10c, oz. 50c, ¼ lb. \$1.50, 1 lb. \$5.00, postpaid.**



PIMIENTO (x 5/6)

No. 834—Ruby King (Mild)

DAYS TO MATURITY, 140. Introduced by Burpee in 1884. For thirty-five years this pepper has held a leading place amongst all varieties. The plant will grow to a height of about two feet. It is vigorous and productive. Fruits will run from four to four and one-half inches in length, and are usually three lobed. The flesh is thick and mild; very desirable for slicing. Fruits are deep green, turning to a ruby red when ripe. **Pkt. 10c, oz. 60c, ¼ lb. \$1.75, 1 lb. \$6.00, postpaid.**

No. 836—Bell or Bull Nose (Hot)

DAYS TO MATURITY, 140. Probably of French origin. Listed by Sinclair and Moore 1826. This variety is extremely pungent and must not be used for the same purposes as the mild varieties. In shape it is slightly thicker at the stem end than Ruby King, but it is shorter, going to more of a point. The deep green color of the flesh turns to a brilliant red on ripening. **Pkt. 10c, oz. 60c, ¼ lb. \$1.75, 1 lb. \$5.00, postpaid.**

No. 838—Red Chili (Hot)

DAYS TO MATURITY, 145. Offered by Henderson in 1877. No doubt of South American origin. A very pungent variety, whose fruits are about two inches long and from one-third to one-half inch in diameter. Color, green to scarlet. **Pkt. 10c, oz. 50c, ¼ lb. \$1.50, 1 lb. \$5.00, postpaid.**

No. 839—Long Red Cayenne (Hot)

DAYS TO MATURITY, 145. A very old variety listed by Landreth in 1826. This pepper attains a length of about four inches, tapering irregularly to a point. At the top, it will be about one and one-half inches in diameter. Color, green to scarlet. Extremely pungent. Care must be taken in handling. **Pkt. 10c, oz. 50c, ¼ lb. \$1.50, 1 lb. \$5.00, postpaid.**



LARGE BELL OR BULL NOSE (x 2/3)

PEPPER

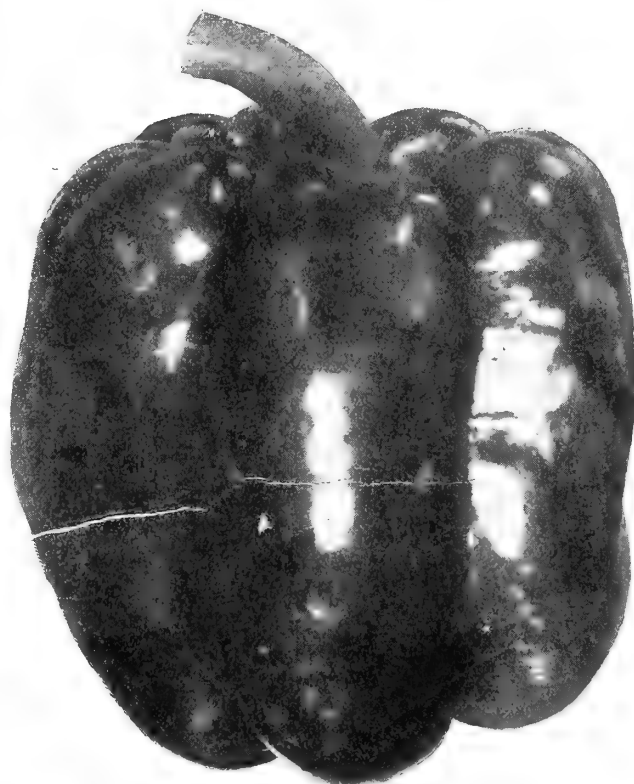
No. 840—Chinese Giant (Mild)

DAYS TO MATURITY, 150. A variety introduced by Burpee in 1900. It is the largest and latest of the peppers known in this country. The fruits will average four and one-half inches in length, which usually are divided into four or five lobes. They are about four inches in diameter. The flesh is thick, mild, of a rich dark green, turning to red at maturity. Pkt. 15c, oz. 75c, $\frac{1}{4}$ lb. \$2.00, 1 lb. \$7.00, postpaid.

No. 841—Ruby Giant (Mild)

DAYS TO MATURITY, 150. Supposed to be a hybrid of Ruby King and Chinese Giant, the cross having been made about 1912 by a New Jersey grower. This variety will run almost uniformly four lobes to each fruit. The length of the peppers will very often run about five inches. Side walls are thick, and the quality excellent. The deep-green color turns to a rich ruby red on maturity. Pkt. 10c, oz. 60c, $\frac{1}{4}$ lb. \$1.75, 1 lb. \$6.00, postpaid.

Beautify your vegetable garden with
a planting of flowers. We list
all the principal sorts.



CHINESE GIANT (Natural Size)

PUMPKIN

(*Cucurbita pepo*)

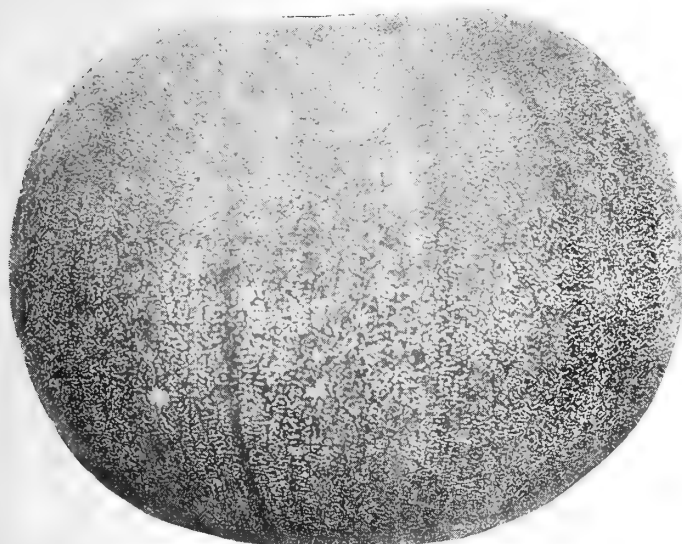
HISTORY—Botanists have placed its origin in Tropical America, although no wild forms have been located with a certainty. At the time of the Discovery pumpkins and squash appear to have been grown by the Indians in their corn fields along the Atlantic Seacoast. The Island of Nantucket had a very warty variety which gave rise to our common field pumpkin. During Revolutionary days in this country, a crude form of syrup was obtained from pumpkin and used as a sugar substitute. See history of Squash.

No. 850—Small Sugar

DAYS TO MATURITY, 70. An old standard variety, especially popular in New England, where it is sometimes spoken of as New England Pie. It is especially desirable for pie purposes, and is a close rival to Pie or Winter Luxury, which it resembles. The size will average between eight and ten inches in diameter. The fruits are deep orange colored, slightly ribbed. The flesh is a rich yellow, of the very highest quality. Pkt. 10c, oz. 20c, $\frac{1}{4}$ lb. 60c, 1 lb. \$2.00, postpaid.

No. 852—Pie or Winter Luxury

DAYS TO MATURITY, 75. A variety known in this country about thirty years. The name Winter Luxury was given to a special strain of it by Johnson & Stokes in 1893. This is the very best quality pumpkin for pie purposes that is cultivated. The skin is light yellow, comparatively smooth and covered with a very light gray netting. The flesh is tender and has all the qualities desired for cooking purposes. These pumpkins will average between ten and twelve inches in diameter and eight inches from top to bottom. They will grow very uniform and their general field appearance is most attractive. This variety is highly recommended for home gardeners and for truckers who sell direct to the consumer. Pkt. 10c, oz. 20c, $\frac{1}{4}$ lb. 60c, 1 lb. \$2.00, postpaid.



PIE OR WINTER LUXURY (x $\frac{1}{4}$)



GREEN STRIPED CUSHAW (x 1/6)

No. 854—Golden Crookneck Cushaw

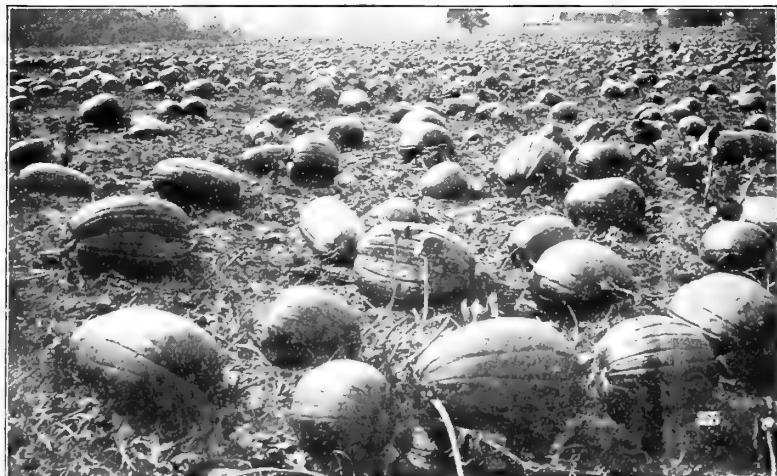
DAYS TO MATURITY, 80. A standard American variety offered by B. K. Bliss as early as 1844. As its name indicates, it is a golden fleshed crookneck variety. The quality is very good, and it is recommended for pie purposes. Its curved length from one end to the other will average two feet. The general shape will vary somewhat. The cavity is small. Pkt. 10c, oz. 20c, $\frac{1}{4}$ lb. 60c, 1 lb. \$2.00, postpaid.

No. 856—Green-Striped Cushaw

DAYS TO MATURITY, 80. A standard American variety. The name of this sort is also descriptive. The color is a creamy white, irregularly striped with green. The fruits are very large, globular at one end and slightly crooked and smaller at the other. A productive sort, which is in strong favor amongst a great many planters. Pkt. 10c, oz. 20c, $\frac{1}{4}$ lb. 60c, 1 lb. \$2.00, postpaid.

No. 858—Kentucky Field or Sweet Cheese

DAYS TO MATURITY, 90. One of the oldest varieties cultivated in America, listed by Sinclair and Moore in 1826. The fruits are large, round, flattened, having a cream-colored surface, mottled with green when fully ripe. The flesh is yellow, tender and of good quality. It is a good keeper. Not recommended for the more northerly latitudes. Pkt. 5c, oz. 15c, $\frac{1}{4}$ lb. 40c, 1 lb. \$1.25, postpaid.



FIELD VIEW, CONNECTICUT FIELD OR BIG TOM



KENTUCKY FIELD (x 1/6)

No. 860—Connecticut Field or Big Tom

DAYS TO MATURITY, 90. The Connecticut Field is an old American variety. The name Big Tom was given to a special selection of it by Johnson & Stokes several years ago. The names are now considered synonymous. This pumpkin will attain a size of about twenty inches in diameter. It is a strong, vigorous grower. The outside color of the pumpkin is reddish orange and the inside flesh is an orange yellow. It is very solid, fine-grained and slightly ribbed. This pumpkin is grown extensively for canning purposes, and it is not advised for home consumption, as its quality is not equal to Pie or Winter Luxury or Small Sugar. Pkt. 10c, oz. 20c, $\frac{1}{4}$ lb. 60c, 1 lb. \$2.00, postpaid.

No. 862—King of the Mammoths

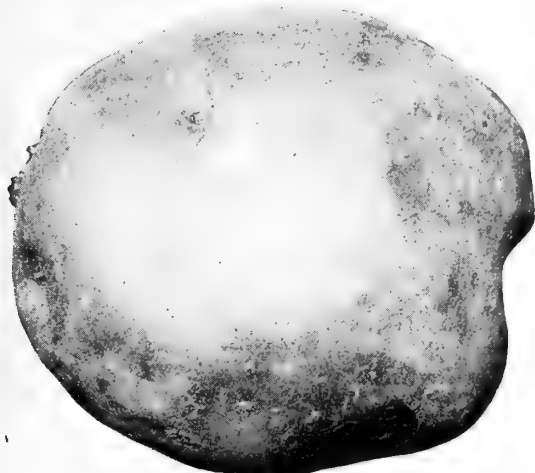
DAYS TO MATURITY, 90. A pumpkin of French origin offered by Johnson & Stokes as King of the Mammoths in 1885, the heaviest specimen, according to our records, being two hundred forty-five pounds. They will often be three feet in diameter. They are rounded in shape and flattened at the top and bottom. The outside color is a light salmon-orange and the inside a bright yellow. We do not recommend King of the Mammoths for home consumption, but as a show pumpkin it has no peer. Pkt. 10c, oz. 20c, $\frac{1}{4}$ lb. 60c, 1 lb. \$2.00, postpaid.



GOLDEN CROOKNECK CUSHAW

POTATO (*Solanum tuberosum*)

HISTORY—Native of the high valleys of the Andes; Chile, Peru and Mexico. The name has evidently been given it from the word Batata, the Indian name for sweet potato. It was also called Papas. Apparently the first specimens to be brought from the New World came from Quito, and from Spain they were gradually disseminated through Europe, first to Italy, thence to Mons, Belgium. The governor of Mons, recognizing the great possibilities of the new genera, sent specimens to the celebrated botanist Clusius in Vienna in 1598. During this time, however, the English had also discovered the great value of potatoes as a vegetable. Sir Walter Raleigh has credit for bringing the potato to Ireland in 1586. They were planted in Sir Walter's estate in Cork and soon had a reputation throughout all of Ireland, where it was known many years in



IRISH COBBLER

advance of England. This fact no doubt accounts for the common expression Irish potato. Credit seems also due to two English admirals, Drake and Hawkins, who claim to have brought the potato from Quito within a year of Raleigh's bringing the potato from Virginia. Ten years later Gerard speaks of growing potatoes in his famous garden in Holborn, London. The cultivation of the potato as a field crop did not become common throughout the continent for 75 years. At the present time, however, it is one of the most important world crops. Vilmorin places the number of so-called varieties of potatoes at many thousand. In his book "The Vegetable Garden," however, he is able to classify these under 40 principal types, and this number certainly should be sufficient for all distinct American varieties.

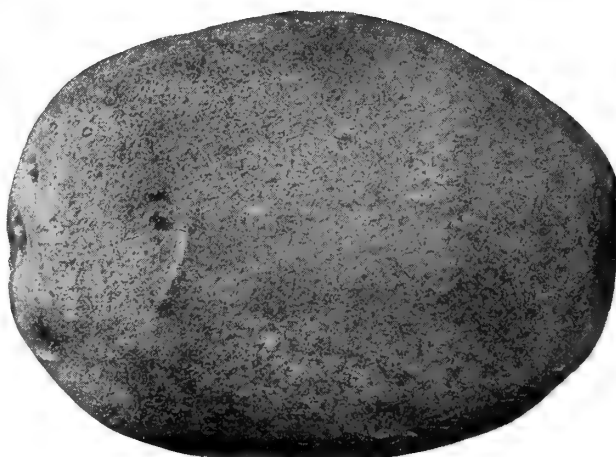
Early Rose

This is usually the first variety which appears on the early market and is widely grown for this purpose. Its tubers are roundish, oblong and somewhat flat, while the skin is flesh colored or pink. The sprouts are a deep rose-lilac in color while the flowers are usually white. This one is not as prolific as some of the later sorts, but is extremely early.

Irish Cobbler

This is a standard early variety and is the first white skinned potato which appears on the market. Thousands of acres are annually grown and the yields usually run as high as with the main crop varieties. The tubers are roundish in shape, while the skin is creamy white. The sprouts are tinged with magenta but sometimes this color is absent. The flowers are usually a light rose-purple, but in hot weather are sometimes white. The quality of the tuber is very high, and in the opinion of many consumers there is none superior as a baking potato.

Prices of above varieties: (NOTE: Potato prices are postpaid with the exception of the pecks, which are sent express prepaid.)
Qt. 25c, ½ pk. 75c, pk. \$1.25. As all potato prices are subject to change either upward or downward, we do not guarantee these prices. For larger quantities prices may be had on application.



GREEN MOUNTAIN (x 4/5)

American Giant

This variety is elongated in shape, slightly flat with a bright cream color skin and considered suitable for cooking and baking purposes. It is slightly later than Irish Cobbler, but not quite so late as Green Mountain. This variety originated in Washington County, New York. The acreage spread from the place of its origin into Clinton County, where there is a large acreage grown for seed purposes.

Green Mountain

This is a standard main crop variety extensively used in New Jersey and vicinity. It is of exceptionally high quality and usually sells at a premium on the Eastern markets. The tubers are oblong and broad in shape with the skin a dull cream or light russet color, frequently having brown splashes toward the seed end. The sprouts are usually creamy white in color while the flowers are also white.



AMERICAN GIANT (Natural Size)

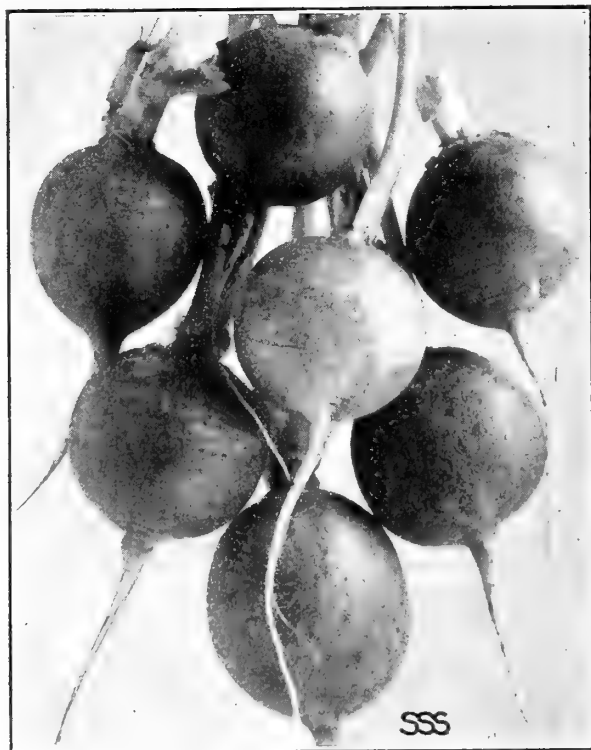
RADISH

(*Raphanus sativus*)

HISTORY—Probably a native of Asia. Although the original wild plant has never been identified, there seems to be some question whether our cultivated radish has developed from the wild radish as we now know it. Phillip, in his *History of Cultivated Vegetables*, 1822, places China as the origin. In any event, because of the accounts left by ancient naturalists, its culture apparently has come down from the most remote times. The Greeks were especially fond of them, and in their sacred offerings to Apollo in the Temple of Delphi, radishes were always served on beaten gold, whereas turnips were served on lead and beets on silver. An ancient Greek writer thought so well of the radish that he devoted an entire book to the subject. Pliny speaks at length on the radish, referring especially to those from Egypt. He states that salt grounds no doubt produced the sweetest sorts. Pliny speaks of single radishes weighing as high as forty pounds apiece, while we are assured by other authors that they were known to grow to weigh one hundred pounds. Radishes were introduced into France and England about 1500. During Queen Elizabeth's reign, Gerard cultivated four different varieties, the direct descendants of which we are, no doubt, enjoying at the present time. I refer particularly to the Long Scarlet, Black Spanish and Long White, all of which are well and favorably known today. The former was introduced in America by Collins in 1795, and thirty-one years afterward was listed by Landreth.

No. 875—Earliest Scarlet Forcing

DAYS TO MATURITY 20. Listed by Gregory as Early Scarlet Olive as early as 1866. A variety suited to early forcing work or for home garden culture where the greatest care may be given it. The root is olive-shaped of a brilliant color attaining a maximum size before becoming pithy of one and one-quarter inches in length and five-eighths inches in diameter. It must be pulled immediately on attaining full size, otherwise it will become pithy within a very few days. The flesh is white, crisp and of excellent flavor. This is the earliest radish under cultivation, and should not be grown except as mentioned above. **Pkt. 10c, oz. 15c, ¼ lb. 40c, 1 lb. \$1.25, postpaid.**



EARLY SCARLET GLOBE (Natural Size)

No. 877—Early Scarlet Globe

DAYS TO MATURITY 25 under favorable conditions and under unfavorable conditions 30 days. A variety in larger general use for all purposes than any other radish. The root is rich, bright scarlet, short olive-shaped or short oval, and the top is smaller. It will mature five days after Earliest Scarlet Forcing. Maximum size before becoming pithy is one and one-quarter inches long by three-quarters inch in diameter. As compared with Scarlet Olive-Shaped, it is shorter, slightly lighter in color and two days earlier in maturing. The interior of the root is pure white, mild, crisp and fine grained. Its season is rather short, and it must be pulled reasonably soon after maturity. Recommended for the home garden, for the market garden or for greenhouse forcing. **Pkt. 10c, oz. 15c, ¼ lb. 40c, 1 lb. \$1.25, postpaid.**



WHITE ICICLE (Natural Size)

No. 880—French Breakfast

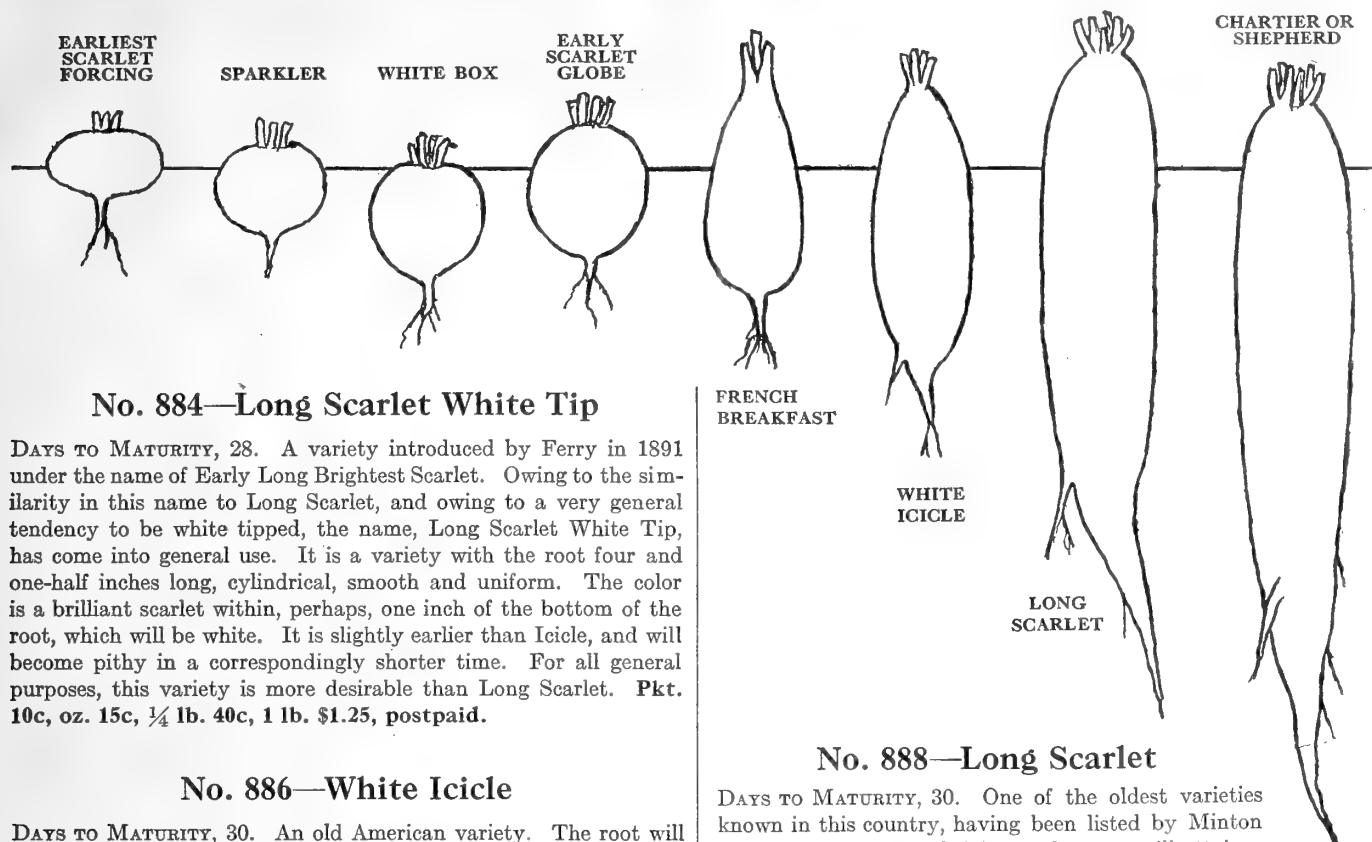
DAYS TO MATURITY, 28. Offered by B. K. Bliss in 1866 as a new "variety." An olive-shaped radish, deep scarlet in color, except for a very slight white tip at the base of the root. It resembles Sparkler

White Tip, except that it is slightly darker in color and is olive-shaped instead of round. Its season is shorter than the latter variety, and, therefore, it must be pulled soon after reaching its maximum size of one inch in diameter. The strain of French Breakfast as offered now is much improved over the old type. **Pkt. 5c, oz. 10c, ¼ lb. 35c, 1 lb. \$1.25, postpaid.**

No. 882—Sparkler White Tip

DAYS TO MATURITY, 28. This type of radish has been grown in America for a great many years, originating under the name of Scarlet Turnip White-Tip. As such it was listed by Johnson & Stokes in the eighties. A very desirable variety for home garden purposes, and grown very extensively commercially, especially for the Mid-West markets. The color is a very deep scarlet, with a distinct white tip covering about one-third of the lower diameter of the root. Its maximum size, before becoming pithy, is about one and one-quarter inches in diameter. Its shape is nearly round, slightly flattened on the under side. It is one of the most attractive and desirable radishes in our list, inasmuch as it holds longer before becoming pithy than most of the other sorts maturing in the same class. **Pkt. 10c, oz. 15c, ¼ lb. 40c, 1 lb. \$1.25, postpaid.**

Outline Chart Illustrating Radish Types and Their Relation to Ground Line. Scale about 2/3.



No. 884—Long Scarlet White Tip

DAYS TO MATURITY, 28. A variety introduced by Ferry in 1891 under the name of Early Long Brightest Scarlet. Owing to the similarity in this name to Long Scarlet, and owing to a very general tendency to be white tipped, the name, Long Scarlet White Tip, has come into general use. It is a variety with the root four and one-half inches long, cylindrical, smooth and uniform. The color is a brilliant scarlet within, perhaps, one inch of the bottom of the root, which will be white. It is slightly earlier than Icicle, and will become pithy in a correspondingly shorter time. For all general purposes, this variety is more desirable than Long Scarlet. Pkt. 10c, oz. 15c, ¼ lb. 40c, 1 lb. \$1.25, postpaid.

No. 886—White Icicle

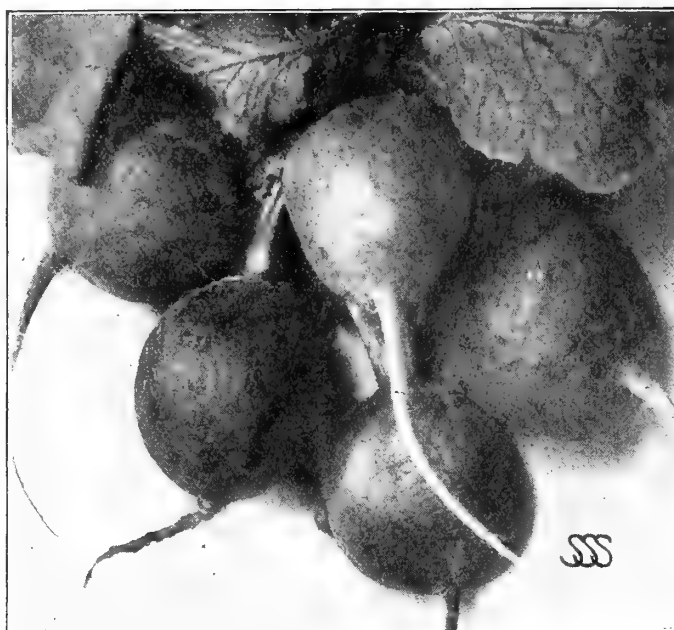
DAYS TO MATURITY, 30. An old American variety. The root will attain a length of about five and one-half inches, tapering regularly from near the shoulder to the tip, holding this thickness for nearly its entire length, the thickest part being about one inch from the top. It will hold a week to ten days before becoming pithy. The color is a pure white, almost transparent, maturing five days later than Scarlet Globe and five days earlier than White Box. Having an attractive appearance and fine eating qualities, this variety is widely popular. Pkt. 10c, oz. 15c, ¼ lb. 40c, 1 lb. \$1.25, postpaid.

No. 888—Long Scarlet

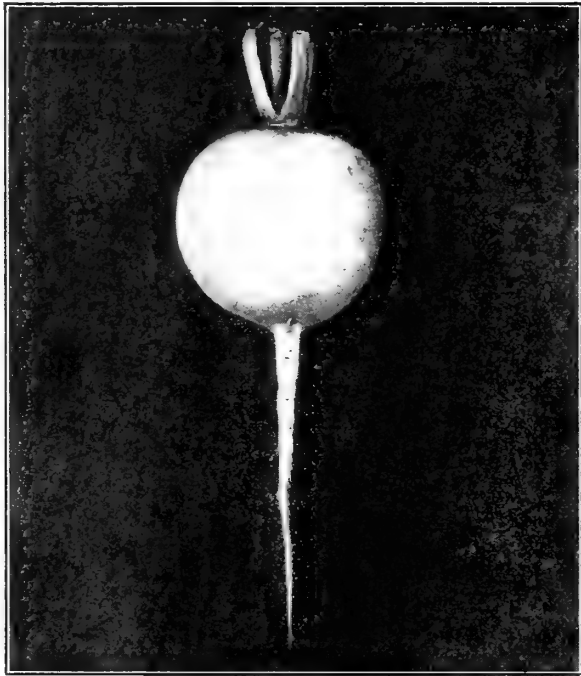
DAYS TO MATURITY, 30. One of the oldest varieties known in this country, having been listed by Minton Collins in 1793. The bright scarlet root will attain a length of from five to six inches, having a diameter of one inch. The flesh is crisp and tender. Care must be taken not to allow this variety to remain too long after attaining its full growth, for it is likely to become pithy after a week's time. Pkt. 10c, oz. 15c, ¼ lb. 40c, 1 lb. \$1.25, postpaid.



SPARKLER WHITE TIP (x 2/3)



CRIMSON GIANT (Natural Size)



WHITE BOX (Natural Size)

No. 890—Crimson Giant

DAYS TO MATURITY, 32. A comparatively new variety, having been offered by Breck in 1905. Maturing, as it does, one week after Scarlet Globe, it will hold proportionately longer before becoming pithy. It is a radish nearly twice the size of Scarlet Globe. It is round, bright crimson, attaining a maximum size, before becoming pithy, of one and three-quarters inches long by one and one-quarter inches in diameter. Crimson Giant is highly recommended for all general purposes. Pkt. 10c, oz. 15c, $\frac{1}{4}$ lb. 40c, 1 lb. \$1.25, postpaid.

No. 892—White Box

DAYS TO MATURITY, 35. A variety introduced by Johnson & Stokes in 1888. Owing to its short tip and rapid growth, it is a variety especially suited for growing under glass in frames or "boxes," hence its name. This radish will attain a size of two and one-half inches in diameter before becoming pithy. It is one of the most largely grown radishes for outdoor cultivation on an extensive scale. Its beautiful ivory-white appearance and the fact that it will remain in condition longer after maturity than any of the other radishes, no doubt, is responsible for its wide popularity. In shape the root of the White Box is nearly round. The interior of the root is pure white, pungent in flavor, but very firm and crisp. Pkt. 10c, oz. 15c, $\frac{1}{4}$ lb. 40c, 1 lb. \$1.25, postpaid.

SUMMER RADISHES

No. 894—White Strasburg

DAYS TO MATURITY, 40. A variety first introduced in this country by Johnson & Stokes in 1885. As a large summer radish desirable for late planting when earlier and smaller varieties will not keep under satisfactory conditions, it is very desirable. The maximum size of root before becoming pithy is about five inches in length and one and one-half inches in diameter. It will hold before becoming pithy from ten days to two weeks. One-fifth of the root usually grows above the ground. Pkt. 10c, oz. 15c, $\frac{1}{4}$ lb. 40c, 1 lb. \$1.25, postpaid.



WHITE STRASBURG (x 1/2)

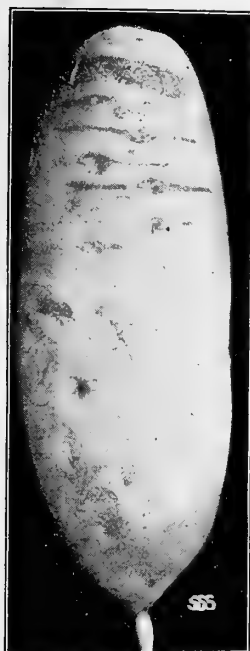
No. 896—Chartier or Shepherd

DAYS TO MATURITY, 45. A variety listed by Thorburn as early as 1865. It is a summer radish somewhat similar to the Long Scarlet White Tip. As compared to that variety, it is lighter in color, being a dull pink for two-thirds of its length, shading to a pure white at the tip. It will remain in condition much longer after maturity than that variety, and is thus more desirable for summer planting. It is not recommended for spring planting. Pkt. 10c, oz. 15c, $\frac{1}{4}$ lb. 40c, 1 lb. \$1.25, postpaid.



CHARTIER OR SHEPHERD (x 1/3)

RADISHES FOR WINTER USE



WHITE CHINESE OR
CELESTIAL (x 1/2)

Bliss in 1850. It is recommended only for fall and winter use. The root will attain a length of about five inches by two inches in diameter. The outside skin is a bright rose color, the flesh white, solid and crisp and pungent. Its keeping qualities are comparatively good, and it is a variety highly recommended. Pkt. 10c, oz. 20c, 1 lb. \$2.00, postpaid.

No. 902—White Chinese or Celestial

DAYS TO MATURITY, 70. A variety of Chinese origin, having been listed in this country by B. K. Bliss in 1866. It is one of the largest

The varieties which we offer herewith should, in the latitude of New Jersey, be sown in August and September for the best results. If sown earlier, they are likely to shoot to seed before attaining their full development. The varieties are two distinct types: the Chinese, of extra large size, but extremely tender and sweet, and the Spanish varieties, which are smaller, but have a much harder surface, making them, perhaps, the best sorts for storage purposes.

No. 898—Round Scarlet China

DAYS TO MATURITY, 55. A variety of Chinese origin, which has been listed in this country for a number of years. It is sometimes spoken of as All Seasons. It is primarily a fall and winter radish, however. This variety resembles China Rose in some respects, but the fact that the root matures quicker and is of a more rounded shape gives it a distinctive place of its own. This variety is a good keeper, and is highly recommended. Pkt. 10c, oz. 20c, 1 lb. \$2.00, postpaid.

No. 900—China Rose

DAYS TO MATURITY, 60. A variety of Chinese origin, having been listed by B. K.

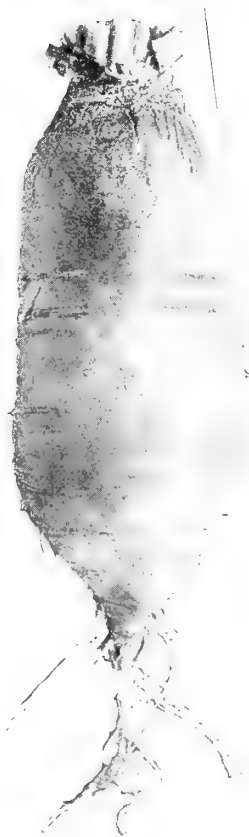
radishes under cultivation, often attaining a length of twelve inches and a diameter of six inches. It is oblong in shape, tapering to a small tap-root. The fact that it is desirable for table use at any period in its growth is strongly in its favor. The color is pure white outside and in, and the quality of the flesh is extremely fine, especially if it is pulled before it attains its full growth. Pkt. 10c, oz. 20c, 1 lb. \$2.00, postpaid.

No. 904—Half-Long Black Spanish

DAYS TO MATURITY, 70. Of Spanish origin, having been cultivated in this country for a great many years. The roots are a grayish black color on the surface, having a white interior, which is very crisp and pungent. Half-Long Black Spanish will attain a length of about three and one-half inches. It is one of the best radishes for storage purposes which is cultivated in this country. Pkt. 10c, oz. 20c, 1 lb. \$2.00, postpaid.

No. 906—Long Black Spanish

DAYS TO MATURITY, 75. Of Spanish origin and cultivated in the United States for at least forty years. It was listed by Johnson & Stokes in the eighties. The roots when mature will attain a length of five inches and a diameter of two inches. One of the best late varieties we know of. Pkt. 10c, oz. 20c, 1 lb. \$2.00, postpaid.



CHINA ROSE (x 1/3)

SALSIFY

(*Tragopogon porrifolius*)

The origin of salsify is somewhat uncertain. Southeastern Europe or West Africa, however, was no doubt its original habitat. It has been under cultivation less than two thousand years. The name oyster plant is often given it owing to the flavor of its root which is very much like oysters. Salsify is very hardy. The seeds which are really the fruits of the plant, may be sown in the early

spring, the rows being from two to three feet apart, for horse cultivation and half that distance for hand cultivation. In the rows the plants should be thinned to about four inches apart. The roots should be allowed to stay in the ground until late in the fall or through the winter, if desired. If taken up and stored, a cool, moist place should be found. The habit of the plant is biennial,



SALSIFY—MAMMOTH SANDWICH ISLAND (x 3/4)

the second spring a strong stalk being sent up from the crown of the root. It is easy to grow and has no serious pests. Like asparagus and rhubarb there are few varieties. The so-called MAMMOTH SANDWICH ISLAND is perhaps the best known in this country. DAYS TO MATURITY, 150.

Price, MAMMOTH SANDWICH ISLAND, Pkt. 10c, oz. 20c, 1 lb. \$2.00, postpaid.

Salsify is one of our most delicious vegetables

SPINACH

(*Spinacia oleracea*)



THICK-LEAVED VIROFLAY

HISTORY—Probably of Persian origin. The works of the early Arabian physicians speak of the medical properties only. It does not seem to have been introduced as a vegetable until about the Fifteenth Century. The fact that Spain was perhaps the first European country to introduce it as a vegetable was no doubt responsible for its being known to the older botanists as *Hispanach*. Beckmann, who wrote about 1790, says the first use of spinach as a vegetable was in 1351, at that time being eaten by the monks on fast days. Turner, an English botanist, writing in 1538, states that it was known in England at that time. By that time the name had developed into *spinage* and *spinech*, both of which terms were used. In America spinach has grown quite common. There are perhaps a dozen distinct, but not all necessary, varieties. However, they are listed under 113 names. The variety *Bloomsdale Savoy* was introduced by Landreth in 1828. Holland is now the source of the world's best seed supply. New Zealand spinach, *Tetragonia expansa*, is quite a different species and is a native of New Zealand.

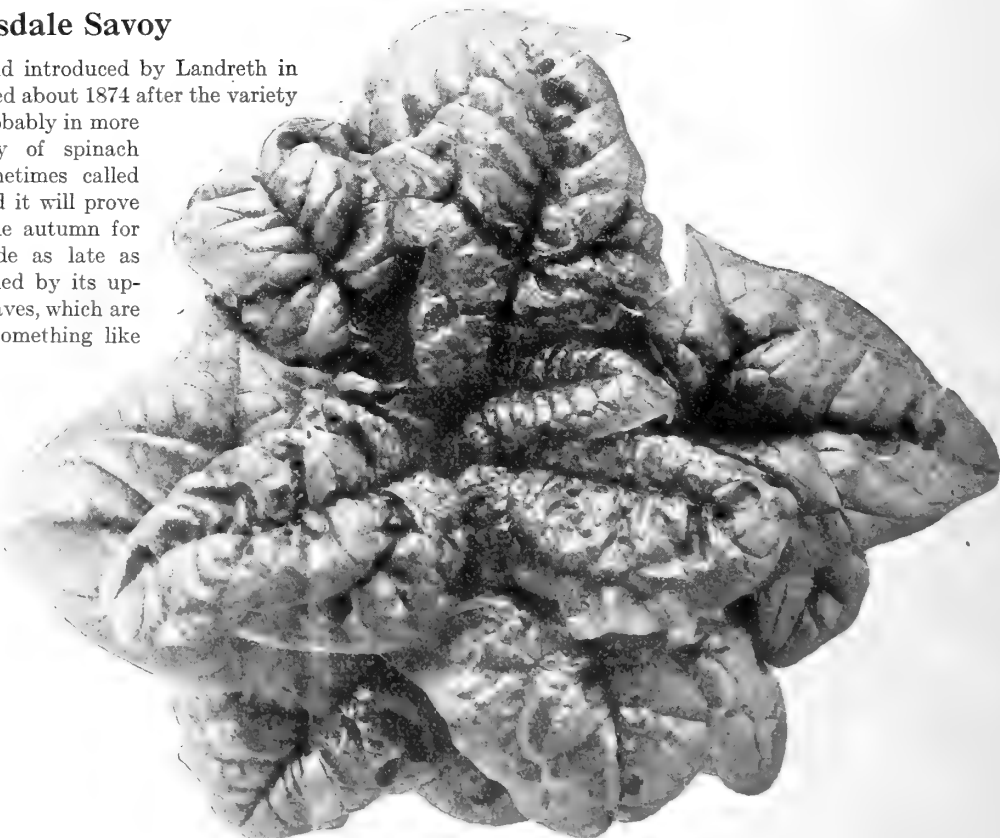
No. 942—Thick-Leaved Viroflay

DAYS TO MATURITY, 45. A variety offered by Henderson in 1882. It is distinguished by its heavy, thick leaves, which are of excellent quality. The heads are larger than any variety we list, and are held in high esteem by a great many planters. Although recommended especially for commercial growers, it will prove to be highly satisfactory for the home garden. Pkt. 5c, oz. 15c, $\frac{1}{4}$ lb. 35c, 1 lb. \$1.00, postpaid.

The only important insects attacking spinach are the Spinach Aphis (plant louse), the Leaf Miner and Flea Beetle. Spraying with "Black Leaf 40," 1 pint to 100 gallons of water, controls the Aphis. No satisfactory method has been found to control the Leaf Miner, which also attacks beets and chard. Early planting and clean culture will help prevent its appearance. Lead arsenate and other poisons do not kill the Flea Beetle. Spraying with Bordeaux makes the leaves distasteful to the insect.

No. 940—Bloomsdale Savoy

DAYS TO MATURITY, 45. Named and introduced by Landreth in 1828. The word Bloomsdale was added about 1874 after the variety had been greatly improved. It is probably in more general use than any other variety of spinach known in this country. It is sometimes called Norfolk Savoy. It is very early, and it will prove to be one of the best to plant in the autumn for spring use. Plantings may be made as late as November. The plant is distinguished by its upright growth and thick, dark-green leaves, which are thoroughly crumpled and blistered, something like Savoy Cabbage. It will run quickly to seed in warm weather, and, therefore, is advised for cool season cropping only, Long Standing and Long Season being suitable for summer work. Pkt. 10c, oz. 15c, $\frac{1}{4}$ lb. 35c, 1 lb. \$1.00, postpaid.



BLOOMSDALE SAVOY (x₂/3)

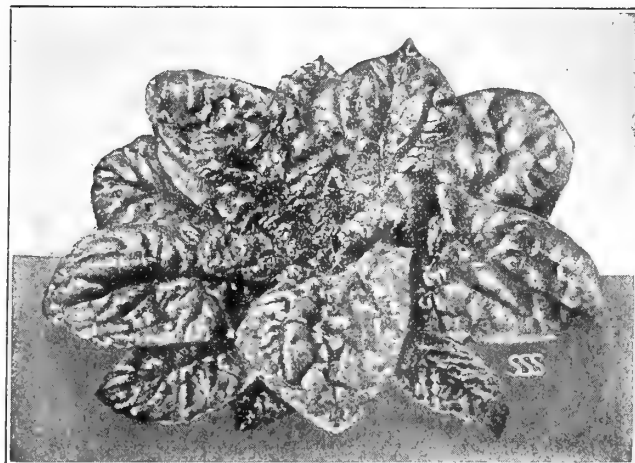
The important diseases of spinach are Malnutrition, Downy Mildew, Leaf Blight and Leaf Spot. Malnutrition is prevented by the avoidance of excessive soil acidity, and by adding humus to the soil. Clean culture and crop rotation prevents the others.

No. 946—Victoria

DAYS TO MATURITY, 50. Origin is unknown to us. Probably selected from "Late Seeding" or "Longstander" mentioned by Vilmorin in 1885. This variety will stand from 2 to 3 weeks before shooting to seed. The leaves are round, dark green in color and slightly wrinkled. The plant is compact and large in size. A desirable variety for home garden and commercial planting. Pkt. 10c, oz. 15c, $\frac{1}{4}$ lb. 35c, 1 lb. \$1.00, postpaid.

No. 944—Long Season

DAYS TO MATURITY, 50. A savoy-leaved variety introduced by Henderson in 1903. It is especially well adapted to cultivation in hot weather, as it will not shoot to seed as will the Bloomsdale Savoy. It is beautifully curled, of a dark green color, very compact, and spreading in a large rosette. The leaves are beautifully crumpled, which adds much to their attractiveness. Long Season may be classed with Victoria as both of them are hot weather varieties. Pkt. 10c, oz. 15c, $\frac{1}{4}$ lb. 35c, 1 lb. \$1.00, postpaid.



LONG SEASON SPINACH

In response to the numerous requests for Market Gardeners', Truckers' and Farmers' quantity prices on vegetables and field seeds, we issue a Pink List on Pages 97-98. If you are a quantity buyer, it will pay you to use it.

Prickly Seeded Summer Spinach

No. 948—New Zealand

(*Tetragonia expansa*)

DAYS TO MATURITY, 60. The origin of this plant is New Zealand, hence its name. It is not strictly of the spinach family. As a sort which will thrive in hot weather and on any kind of soil, this is unparalleled. The tender shoots are of excellent quality, and may be cut throughout the summer. The plant will spread over two feet. The leaves are quite small, broad and pointed. We recommend

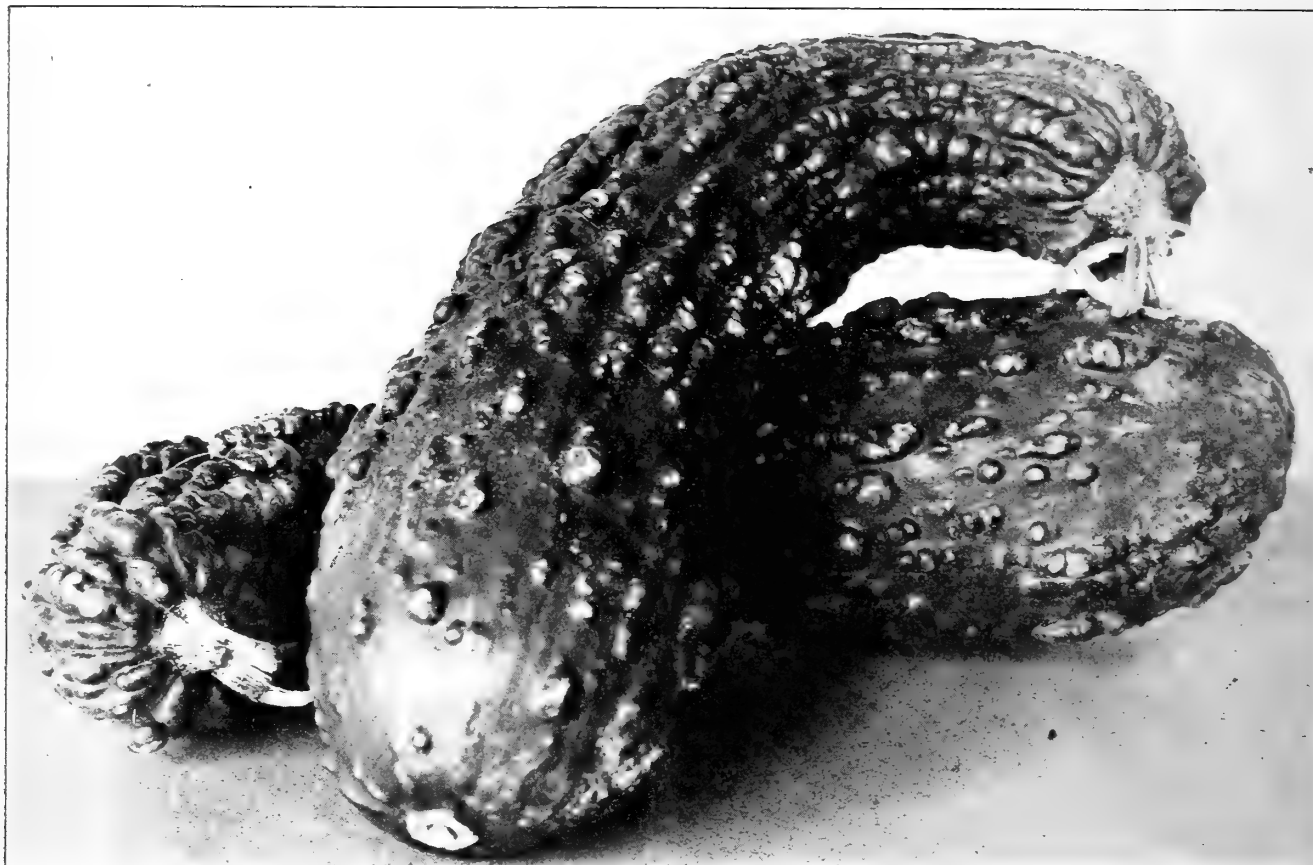
planting three to four seeds in hills, three feet apart each way. The germination of New Zealand Spinach, which is a prickly seeded variety, may be helped along by soaking in lukewarm water for a day before planting. Pkt. 10c, oz. 20c, $\frac{1}{4}$ lb. 65c, 1 lb. \$2.00, postpaid.



FIELD VIEW OF SPINACH FOR MARKET

SQUASH

(*Cucurbita maxima*)



GOLDEN SUMMER CROOKNECK (x 1/4)

HISTORY—The origin of winter squash is placed in Tropical America and summer squash in the more temperate climates of America. Grown and cultivated on this continent before the discovery. The word squash is obtained from the American Indians and is applied in an indefinite way to various members of the genus *Cucurbita*. The summer squashes are mostly classed under *Cucurbita Pepo* and the winter squashes are mostly classed under *Cucurbita Maxima*. The words "squash" and "pumpkin" are often applied interchangeably. Most of the squash types, however, belong to the species *C. Maxima*. The *Cucurbita Pepo* group comprises warm season frost-sensitive plants. They are very easy to grow providing they are given a warm, quick soil. Both squash and pumpkin are now used in very large quantities in canning operations in this country, this development being largely due to the popularity of so-called pumpkin pie.

No. 966—Cocozella

DAYS TO MATURITY, 70. Of Italian origin, listed by Maule in 1892. Sometimes known as the Italian Vegetable Marrow. This squash is oblong, attaining a length of about twelve inches and a diameter of about five inches. They are best for table use, however, when six or eight inches long. The color is a beautifully mottled dark green on yellow. When sliced and fried in oil, this vegetable is extremely palatable. **Pkt. 10c, oz. 25c, ¼ lb. 75c, 1 lb. \$2.50, postpaid.**

No. 964—Golden Summer Crookneck

DAYS TO MATURITY, 70. Listed by Johnson & Stokes in 1889. The mature size of this squash will be about fifteen inches long. It is a rich golden yellow, thickly warted and of the Crookneck type. Perhaps the most delicious in flavor of all summer squashes. **Pkt. 10c, oz. 20c, ¼ lb. 65c, 1 lb. \$2.00, postpaid.**

No. 962—Mammoth White Bush

DAYS TO MATURITY, 70. An American variety offered by Livingston in 1891. It will reach its mature size a few days after White Bush, and is otherwise very similar, excepting that the skin is quite uniformly warted instead of being smooth. Average size is ten to twelve inches. **Pkt. 10c, oz. 20c, ¼ lb. 65c, 1 lb. \$2.00, postpaid.**

No. 960—Early White Bush

DAYS TO MATURITY, 65. An American variety, having been offered for the past thirty years. It is early in maturity, somewhat flattened, scalloped along the edge and of medium size. The smooth surface is of a creamy white color. Average size, eight inches. This variety is also offered under the name of Patty Pan. **Pkt. 10c, oz. 20c, ¼ lb. 65c, 1 lb. \$2.00, postpaid.**



DELICIOUS (x 1/3)

No. 968—Delicious

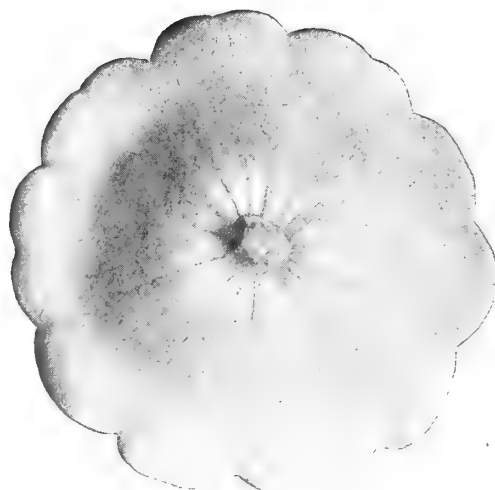
DAYS TO MATURITY, 120. Introduced by Gregory in 1903, and offered by Ferry the same year. It is especially suited for fall and winter purposes. Although not of very thick shell, it is strong enough to give it good keeping qualities. The color is a very deep, dark green, which will sometimes be mottled with lighter shading. The bright yellow flesh is fine-grained and of the most delicious quality. Although it is not a strictly new variety, this is the first time it has been offered to our trade, and we recommend it highly. Pkt. 10c, oz. 25c, ¼ lb. 75c, 1 lb. \$2.50, postpaid.

No. 676—Bay State

DAYS TO MATURITY, 125. This variety came on the market about 1888, and is of New England origin. It is an extremely solid variety of excellent flavor. The shell is hard and flinty, which gives it good keeping qualities. The color is distinct from any other squash which we offer, being a light bluish-green. The flesh is a bright golden yellow. Although we have not listed this squash for a number of years, the old firm of Johnson & Stokes carried it as far back as 1889. Pkt. 10c, oz. 25c, ¼ lb. 75c, 1 lb. \$2.50, postpaid.



BAY STATE (x 1/4)



EARLY WHITE BUSH SQUASH (x 1/3)

No. 670—Hubbard

DAYS TO MATURITY, 125. Introduced by Gregory in 1856. This is perhaps, the best known of the winter squashes. The vines are of vigorous, trailing growth, bearing large, oval fruits of a rich, dark green color. They are usually slightly curved at the stem end. Its flesh is fine grained and tender. Hubbard Squash is one of the best keeping varieties on the market. Pkt. 10c, oz. 25c, ¼ lb. 75c, 1 lb. \$2.50, postpaid.

No. 674—Boston Marrow

DAYS TO MATURITY, 125. A very old variety listed by B. K. Bliss in 1860. Boston Marrow is, perhaps, grown more by the general farmer than any other variety. It is bright orange color, oval shaped and of very good quality for pies and canning purposes. The flesh is tender, fine grained and of excellent flavor. The sturdy vines are very productive. The hard rind of Boston Marrow makes it not only an excellent squash for winter keeping, but gives it special merit as a shipping sort. Unquestionably the best known and most popular squash. Pkt. 10c, oz. 20c, ¼ lb. 65c, 1 lb. \$2.00, postpaid.

No. 672—Golden Hubbard

DAYS TO MATURITY, 125. This variety came on the market about 1898. It is very similar to Hubbard, except in outside color, being a brilliant golden orange, making it, perhaps, one of the most attractive squashes under cultivation. The flesh is a deeper golden yellow. Golden Hubbard will, unquestionably, take the place of the older Hubbard eventually. Pkt. 10c, oz. 25c, ¼ lb. 75c, 1 lb. \$2.50, postpaid.



HUBBARD SQUASH (x 1/5)

TOMATO

(*Lycopersicum esculentum* Var. *vulgare*)

HISTORY—Galenus, a celebrated Greek physician, 200 A. D., gave a minute description of *Lycopersicum* coming from Egypt. South America probably Peru, however, gave the tomato to Europe in a highly cultivated form. The name is derived from the Aztec word *Xitamate*, the vegetable having been prized and extensively cultivated by the natives long before the discovery of the country by the Europeans. According to Dr. Tracy, "there is little doubt that many of the plants as seen and described by the Europeans as wild species were largely garden varieties, originally natives of America, which are a variation or crossing of the original wild species." It was first introduced into England in 1596, but for many years was grown only as an ornamental plant, under the common name of Love Apple, the prevailing opinion being that they were poisonous to man. The tomato in Europe was first used as a vegetable in Italy in the seventeenth century, later being introduced into France and England as a table vegetable. The first mention of it in North America as a vegetable, apparently, was 1781. Seven years later a Frenchman in Philadelphia made earnest efforts to have people use the fruit as a vegetable, but with little or no success. The first record of this fruit being regularly quoted on the market was in New Orleans, 1812. It was first offered by seedsmen, Messrs. Gardener & Hipburn, in 1818, which was followed by Landreth in 1820. In 1835 they were on the Quincy Hall Market in Boston. At the present time, according to Department of Agriculture reports, there are over one half million acres devoted to this crop every year in America, and the canning and shipping interests especially assume tremendous proportions. A great many American varieties of merit now are known the world over. Practically all tomatoes grown in this country are of American development. To Livingston, of Columbus, Ohio, perhaps the greatest credit should be given. The late Walter P. Stokes was responsible for the introduction of the Earliana and Bonny Best.

No. 1010—Earliana

DAYS TO MATURITY, 125. Originated by Mr. Sparks, of New Jersey, and introduced by Johnson & Stokes about 1900, under the name of

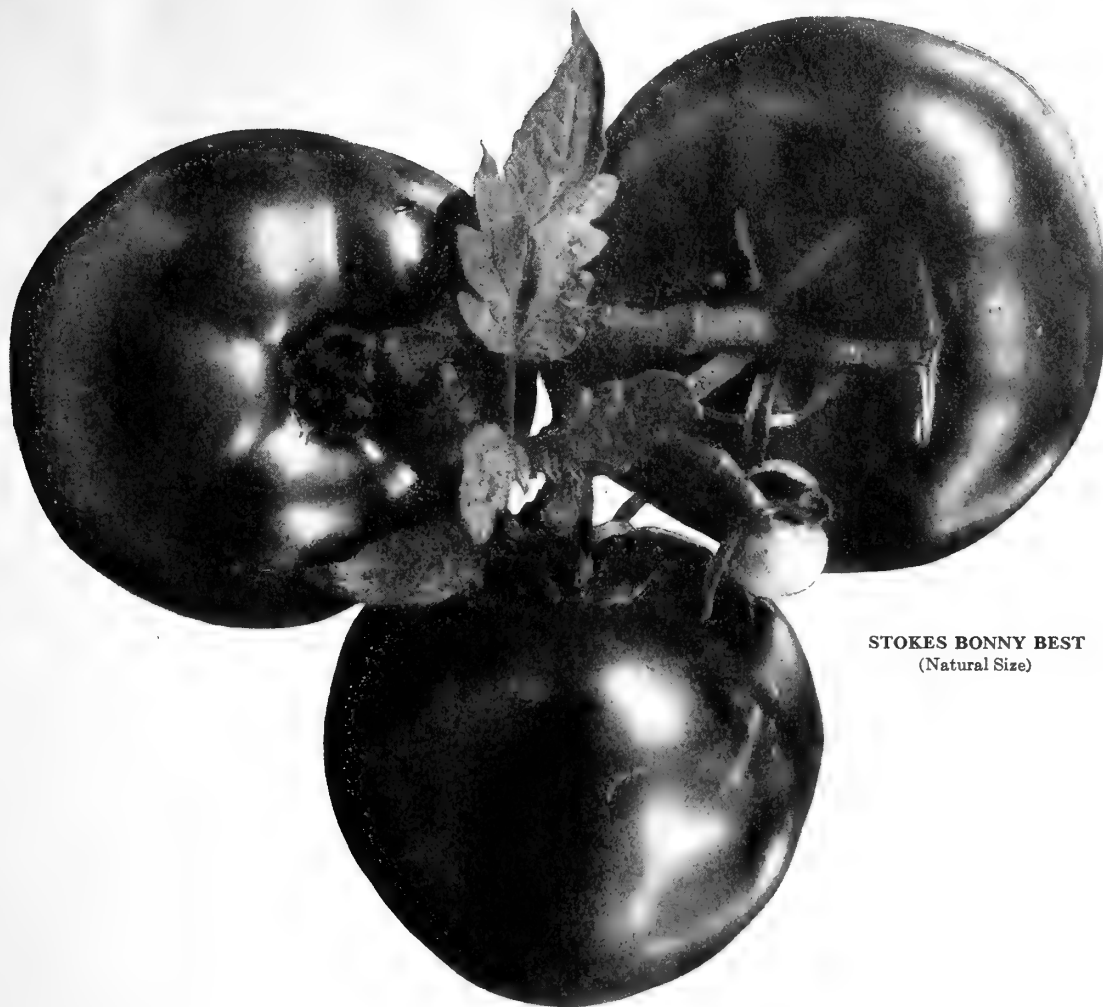
Spark's Earliana. Immediately after its introduction, this tomato gained wide popularity. Within a very few years it was in practically every seedsman's catalog, and now is considered one of the four most important in the entire list. Its chief merit is in its earliness of ripening and this alone has been responsible for the prominence it has gained. Due to its earliness, it has certain weaknesses, such as lightness of foliage, thinness of wall and lack of solidity, its liability of cracking around the stem, etc., but with all of these factors which are more or less against it, it is one of the best money-makers during the whole tomato season, especially with farmers having early land. It will attain a size of about three inches in diameter. Sow March 15th, and it should be ready for picking July 10th. Its picking season will cover a period of from three to four weeks, and it should produce from five to eight tons per acre. We hold a perhaps unpardonable pride in the Earliana as in the Bonny Best, and our trade will find that we have taken exceptionally strong measures to produce only the best possible grade of seed. **Pkt. 10c, oz. 40c, ¼ lb. \$1.25. 1 lb. \$4.00, postpaid.**

No. 1005—Special Stock Bonny Best

DAYS TO MATURITY, 128. This stock is a special selection from our crop of Windermoor-grown Bonny Best Tomatoes. It is made especially in the interests of the greenhouse tomato grower and is used in large quantities for forcing purposes. However, an increasingly large proportion of our trade is taking this special stock for outdoor forcing. This selection has been made for earliness, size and uniformity of shape and color. We believe unquestionably it is the finest stock of Bonny Best to be had in this country and it is offered with every confidence. **Pkt. 25c, oz. \$1.50, ¼ lb. \$5.00, 1 lb. \$20.00, postpaid.**



STOKES EARLIANA (x 2/3)



STOKES BONNY BEST
(Natural Size)

No. 1000—Stokes Bonny Best

DAYS TO MATURITY, 130. Originated by Mr. Middleton, of Montgomery County, Pennsylvania, and introduced for the first time by Walter P. Stokes in 1908. It is a selection from the older Chalk's Early Jewel, the fruits being from ten days to two weeks earlier than that variety, thus placing Bonny Best almost in a class with Earliana. In the thirteen years since its introduction Stokes Bonny Best has established a reputation amongst all classes of planters, home gardeners, truckers and canners, which has scarcely been equalled by any other tomato during the last twenty-five years. At the time of its introduction, Mr. Stokes predicted that it would soon be known from one end of the land to the other as the finest shipping tomato ever introduced, and this prediction has certainly proved to be more than true. A great many low-grade and questionable strains of Bonny Best are being offered at the present time. All those, therefore, who desire to secure the introducer's strain will do well to continue purchasing their supply directly from us. Every year our seed is grown here on Windermoor Farm under the most ideal conditions. The crop is heavily fertilized, repeatedly sprayed, and given clean culture. Every possible care is lavished upon it, in order to produce first-class seed. As a rule our fields of Bonny Best produce a far greater tonnage per acre than the areas planted by neighboring farmers, and in this community tomatoes are a staple crop. **Pkt. 10c, oz. 50c, ¼ lb. \$1.50, 1 lb. \$5.00, postpaid.**

Stokes Bonny Best Tomato, when grown under ideal conditions, should produce from ten to fifteen tons per acre. The plants attain a height of about two and one-half feet. The foliage will be very much heavier than the Earliana. The fruits will be borne in clusters, and will be almost globe shaped, the structure of the fruit being

very distinctive in that respect. They are thicker through from top to bottom than the Chalk's Early Jewel. Individual vines will very often produce as many as one hundred and fifty perfect fruits. When sown in hot beds March 15th, there will be ripe fruits by July 15th, and the crop will bear until September 1st. The intense scarlet coloring will hold for the interior and exterior of the tomato. Compared to Earliana the fruit is far more solid, in that the seed cavities are small. In the eastern states Bonny Best is now one of the foremost canning varieties for pulp and soup purposes. In its present form we do not advocate it as a variety which should be canned whole. Eventually we hope to produce a strain which will satisfactorily can in that manner, but in its present condition there is some danger of its not holding together under hot steam. As a tomato for the truck grower for the early markets, Bonny Best is unequalled. It will not compete with the extra early markets as will the Earliana, but as a tomato to go between the Earliana season and the later varieties, such as Stone and Baltimore, it has no superior. If grown well, it will ship well and sell well, and eventually be thoroughly enjoyed by the consumer. It is one of the sweetest tomatoes under cultivation, having very little of the acidity which is typical of the Earliana. As a home garden variety we know of no superior to Bonny Best. Earliana will be slightly earlier, but its quality is in no way comparable to Stokes Bonny Best, and the difference in season is hardly to be considered for table purposes. Stokes Bonny Best will cover a bearing period of six weeks, ending September 1st, after which some of the later types will extend the season on another four weeks. Its marvelous eating qualities, its beautiful appearance and the ease with which it may be grown, recommend it unquestionably for the home garden.



JUNE PINK (x 1/4)

No. 1012—June Pink

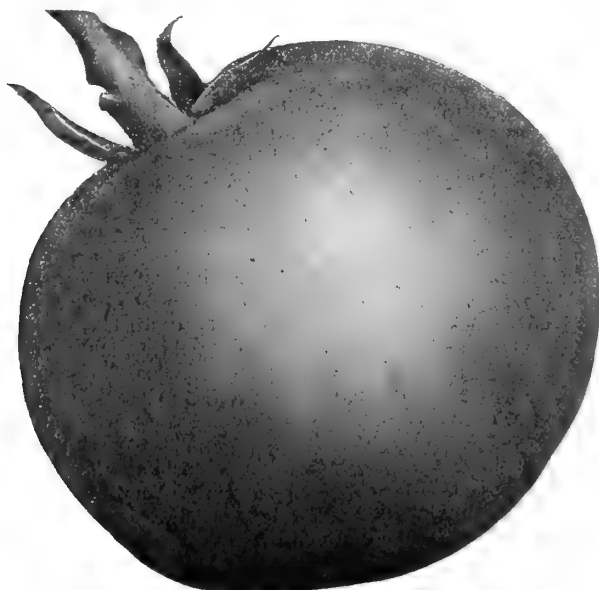
DAYS TO MATURITY, 125. Originated and introduced by J. V. Crine, of Morganville, New Jersey. This variety is a pink-fruited Earliana, resembling that tomato in almost every respect. The stock we offer is from a most reliable source. Pkt. 10c, oz. 60c, 1/4 lb. \$1.75, 1 lb. \$6.00, postpaid.

No. 1014—Globe

DAYS TO MATURITY, 140. Introduced by Livingston in 1905. The color is a rich pink-purple, and the quality is superb. Globe has been extremely successful as a shipping tomato from Florida and Texas, one hundred and forty-four fruits filling a standard carrier. The stock offered may be relied upon. Pkt. 10c, oz. 60c, 1/4 lb. \$1.75, 1 lb. \$6.00, postpaid.

No. 1026—Beauty

DAYS TO MATURITY, 140. Introduced by Livingston in 1886. and catalogued by Johnson & Stokes three years later. This is a favorite tomato of the so-called pink or purple class. Where growers have markets preferring that color, Beauty has been extremely satis-



ENORMOUS (2/3)

factory. It should never be grown for canning purposes. However, it is recommended for home garden purposes. Pkt. 10c, oz. 40c, 1/4 lb. \$1.25, 1 lb. \$4.00, postpaid.

No. 1038—Dwarf Stone

(Var. *validum*)

DAYS TO MATURITY, 140. Introduced by Livingston in 1902. Commonly spoken of as the Potato-Leaved Tomato. This variety will only grow to a height of about eighteen inches. For its size, it is very prolific, but, perhaps, will not average more than five tons to the acre. It is not, therefore, recommended for extensive commercial growing. It is especially desirable for the home garden, owing to the compact character of the vines. The fruits will average three and three-quarter inches in diameter and two and three-quarter inches in depth. Color is bright scarlet. Pkt. 10c, oz. 60c, 1/4 lb. \$1.75, 1 lb. \$6.00, postpaid.



GLOBE (x 2/5)

No. 1034—Ponderosa

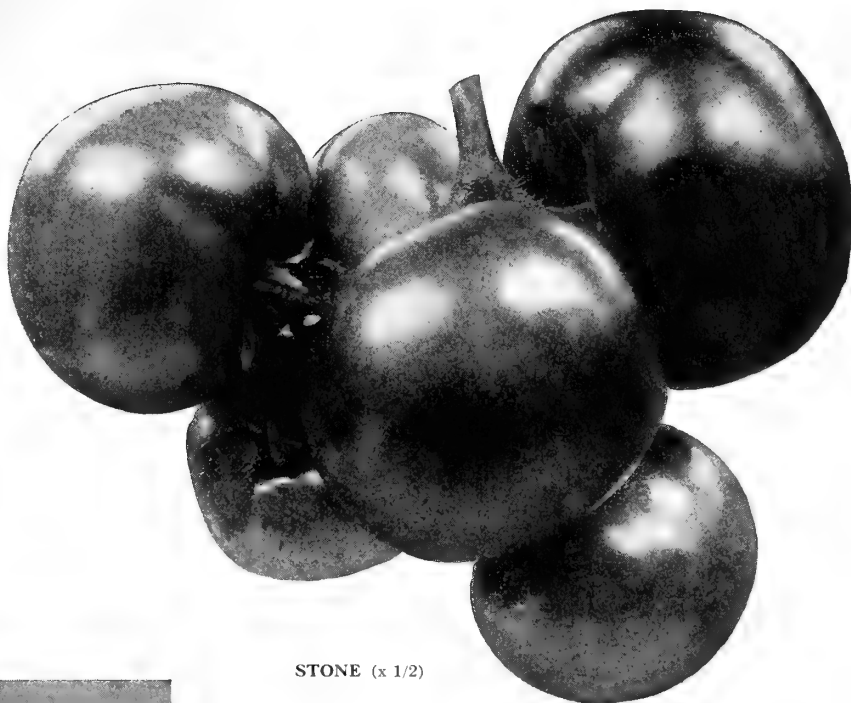
DAYS TO MATURITY, 150. Offered by Peter Henderson in 1891 as No. 400. The following year it was named Ponderosa as a result of the prize contest for names. That year a prize was offered for the largest fruits, and a Mr. L. L. Bailey won the \$150.00 with a three-pound tomato. A purple tomato which is one of the largest under cultivation. It is recommended for home garden and for nearby market shipments, but it is not suitable for long-distance work. Pkt. 10c, oz. 60c, 1/4 lb. \$1.75, 1 lb. \$6.00, postpaid.

No. 1032—Enormous

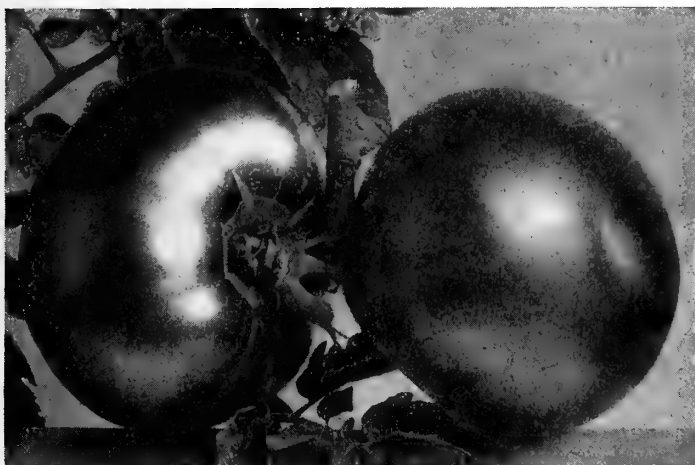
DAYS TO MATURITY, 150. Originated by Mr. Miesse, of Lancaster, Ohio. Introduced by Maule. The fruits of this variety are the largest under cultivation. They are a deep red color, of very fair quality and for nearby market purposes will prove successful. They should not be grown for long-distance shipping or where much handling is necessary. Pkt. 10c, oz. 60c, 1/4 lb. \$1.75, 1 lb. \$6.00, postpaid.

No. 1031—Stone

DAYS TO MATURITY, 150. Introduced by Livingston in 1889. This variety is similar to Greater Baltimore, but a week later. The foliage is somewhat larger and more prolific, while the fruit is slightly smoother and less flat in form. An excellent canning and slicing sort widely used except in the South. Pkt. 10c, oz. 40c, $\frac{1}{4}$ lb. \$1.25, 1 lb. \$4.00, postpaid.



STONE (x 1/2)



GREATER BALTIMORE (x 1/2)

No. 1030—Greater Baltimore

DAYS TO MATURITY, 145. Introduced by Livingston in 1889. J. Bolgiano & Son offered the Baltimore strain about 1912. It is one of the largest, most solid main or late season crop varieties under cultivation. The color is a bright red. It is unsurpassed for slicing and canning, the foliage being strong and vigorous. This variety will stand up under the mid-summer heat without ill effects. Generally speaking, this is the most prolific variety grown. Pkt. 10c, oz. 40c, $\frac{1}{4}$ lb. \$1.25, 1 lb. \$4.00, postpaid.

PICKLING TOMATOES

DAYS TO MATURITY, 135. We are prepared to offer the following five varieties, which are in considerable demand for pickling purposes. Most of these have been grown for fifty or seventy-five years in this country. The Red Cherry dates back to 1620 in England, and Banheim recording that it was the only sort known in England. This of course, was in the days when tomatoes were called love apples. The Plum and Pear tomatoes will average about one and one-half inches in length. The Red Cherry will be about three-quarters of an inch in diameter. Their names are descriptive in every instance. They are very prolific bearers and very easily grown.

No. 1016. Yellow Plum. Var. pyriforme (oblengum). Pkt. 10c, oz. 50c, $\frac{1}{4}$ lb. \$1.50, 1 lb. \$5.00, postpaid.

No. 1018. Red Plum. Var. pyriforme (oblengum). Pkt. 10c, oz. 50c, $\frac{1}{4}$ lb. \$1.50, 1 lb. \$5.00, postpaid.

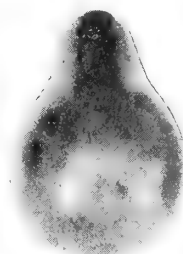
No. 1020. Yellow Pear. Var. pyriforme (oblengum). Pkt. 10c, oz. 50c, $\frac{1}{4}$ lb. \$1.50, 1 lb. \$5.00, postpaid.

No. 1022. Red Pear. Var. pyriforme (oblengum). Pkt. 10c, oz. 50c, $\frac{1}{4}$ lb. \$1.50, 1 lb. \$5.00, postpaid.

No. 1024. Red Cherry. Var. cerasiforme (Dunal). Pkt. 10c, oz. 50c, $\frac{1}{4}$ lb. \$1.50, 1 lb. \$5.00, postpaid.



PLUM
Red or Yellow
(x 3/4)



PEAR
Red or Yellow
(x 3/4)



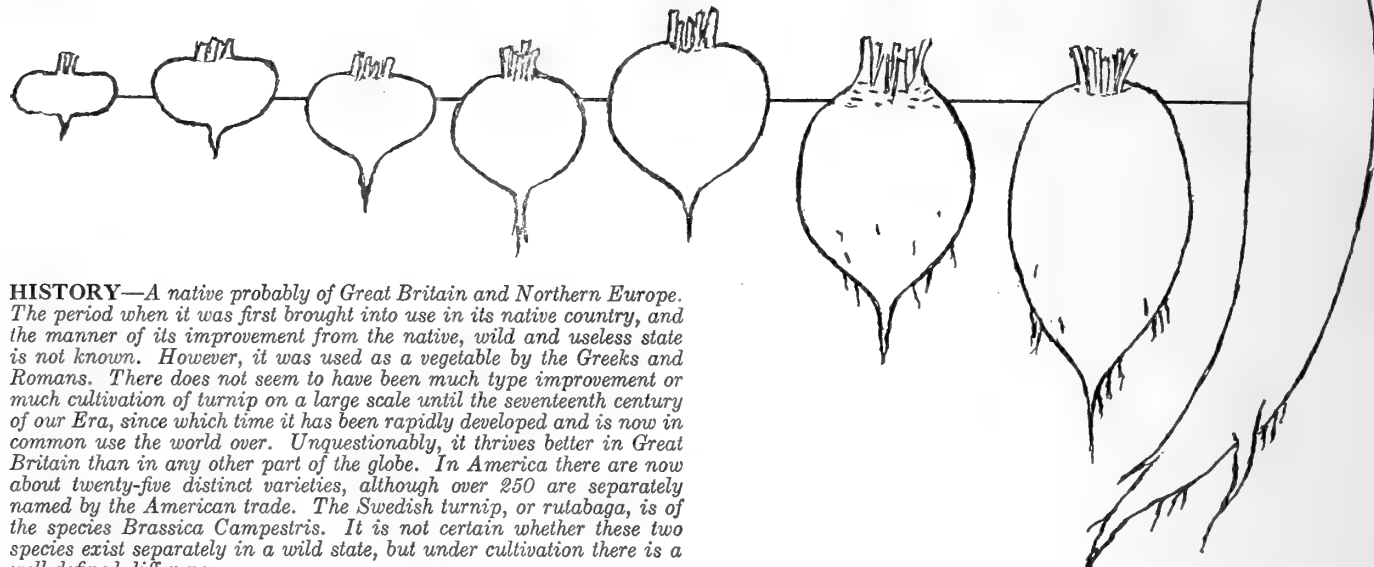
CHERRY
Red
(Natural Size)

TURNIP

(*Brassica rapa*)

Outline chart illustrating Turnip types and their relation to ground line. Scale is about $\frac{1}{4}$

EARLY PURPLE TOP MILAN EARLY WHITE FLAT DUTCH PURPLE TOP STRAP-LEAF PURPLE TOP WHITE GLOBE POMERANIAN WHITE GLOBE YELLOW OR AMBER GLOBE WHITE EGG



LONG COW HORN

HISTORY—A native probably of Great Britain and Northern Europe. The period when it was first brought into use in its native country, and the manner of its improvement from the native, wild and useless state is not known. However, it was used as a vegetable by the Greeks and Romans. There does not seem to have been much type improvement or much cultivation of turnip on a large scale until the seventeenth century of our Era, since which time it has been rapidly developed and is now in common use the world over. Unquestionably, it thrives better in Great Britain than in any other part of the globe. In America there are now about twenty-five distinct varieties, although over 250 are separately named by the American trade. The Swedish turnip, or rutabaga, is of the species *Brassica Campestris*. It is not certain whether these two species exist separately in a wild state, but under cultivation there is a well-defined difference.



EARLY PURPLE POT MILAN (x 2/3)

No. 1050—Early Purple Top Milan

DAYS TO MATURITY, 45. A most delicious garden variety of turnip. It is very early, rather small, sweet and tender. The globe itself will average about two and one-half inches in diameter. The color is divided about equally. This variety is well adapted for forcing, as well as growing in home gardens. Pkt. 10c, oz. 25c, $\frac{1}{4}$ lb. 50c, 1 lb. \$1.85, postpaid.

No. 1052—Early White Flat Dutch

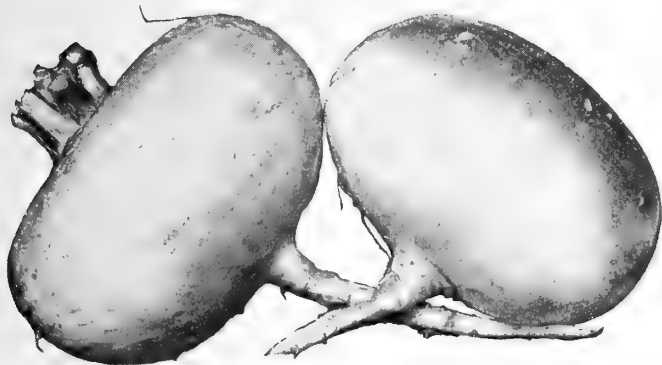
DAYS TO MATURITY, 45. A very old variety, having been listed by Russell in 1827. This is an extremely early white turnip, very desirable for table use. It is especially popular in the southern states. It is a strap-leaved turnip. The roots are of medium size, flat, a beautiful white color and of the most delicious quality. They should be pulled for the table when about two and one-half inches in diameter. Pkt. 10c, oz. 25c, $\frac{1}{4}$ lb. 50c, 1 lb. \$1.85, postpaid.



EARLY WHITE FLAT DUTCH (x 2/3)

No. 1054—White Egg

DAYS TO MATURITY, 50. A variety which was brought on the market in the late eighties. It was offered by Johnson & Stokes, by Rawson and by Ferry in 1889. An oval or egg-shaped turnip, with smooth, white, medium-size roots, half of which grow out of the ground. The turnip itself is very delicious. It is best for eating when about three and one-half inches long and two inches in diameter. Pkt. 10c, oz. 20c, $\frac{1}{4}$ lb. 40c, 1 lb. \$1.25, postpaid.



PURPLE TOP STRAP-LEAF (x $\frac{1}{2}$)

No. 1056—Purple Top Strap-Leaf

DAYS TO MATURITY, 55. Offered by Hovey in 1877. This variety is about two weeks earlier than the Purple Top White Globe, much flatter and is strap-leaved. Although they can be grown to a much larger size for stock purposes, the roots are best for table use when about two and one-half inches in diameter. Pkt. 10c, oz. 20c, $\frac{1}{4}$ lb. 40c, 1 lb. \$1.25, postpaid.

No. 1058—Purple Top White Globe

DAYS TO MATURITY, 70. An American selection made from some of the earlier English types. Offered in this country prior to 1885. One of the late maincrop sorts of excellent quality, remarkable as a keeper. When grown for table purposes, it should be gathered when but two-thirds grown. These qualities and its attractive appearance no doubt are responsible for its great popularity. No variety of turnip is more generally planted in America than Purple Top White Globe. For table use we would advise early gathering. For stock purposes the root should be allowed its full growth. Pkt. 10c, oz. 20c, $\frac{1}{4}$ lb. 40c, 1 lb. \$1.25, postpaid.

No. 1060—Yellow or Amber Globe

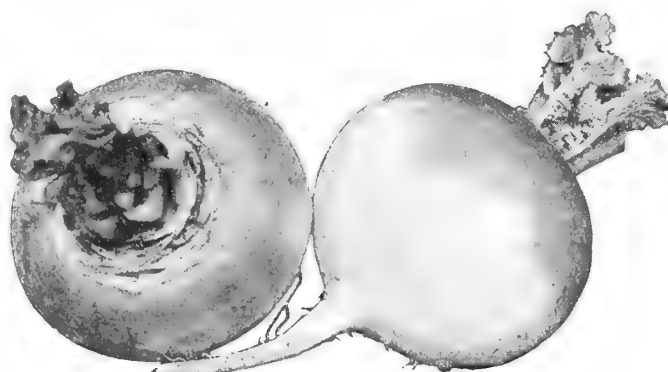
DAYS TO MATURITY, 65. An old English variety. This turnip is grown very largely for stock feeding. The roots attain a large size and are globular in shape. The skin is a clear yellow, with a green tinge around the top. The flesh is light yellow, fine grained and sweet. Pkt. 10c, oz. 20c, $\frac{1}{4}$ lb. 40c, 1 lb. \$1.25, postpaid.

No. 1064—Long Cow Horn

DAYS TO MATURITY, 60. A standard English variety. The root is cylindrical, usually twisted and irregular in shape, having a length of from ten to twelve inches. The flesh is fine grained and of excellent flavor, but for table use it is a variety which should be used when it is three to four inches long. It is a desirable stock turnip. Pkt. 10c, oz. 20c, $\frac{1}{4}$ lb. 40c, 1 lb. \$1.25, postpaid.

No. 1062—Pomeranian White Globe

DAYS TO MATURITY, 65. A very old variety offered by Russell in 1827. One of the most productive turnips cultivated. When the ground is sufficiently rich, they will produce roots often ten to twelve pounds in weight. Roots are globe shaped but slightly flattened. Skin very white and smooth. Principally grown for stock feeding, but may be used for table if pulled when young. Pkt. 10c, oz. 20c, $\frac{1}{4}$ lb. 40c, 1 lb. \$1.25, postpaid.



PURPLE TOP WHITE GLOBE (x $\frac{1}{2}$)

No. 1070—Rutabaga, American Purple Top

DAYS TO MATURITY, 90. This type of rutabaga has been grown in this country for a hundred years. Comstock, Ferre listed it in 1834. The American strain is a selection from the older English type. It has been selected for a smaller top and shorter neck than is usually found in England. The roots are globular, but grow to a large size and are of splendid quality. An excellent sort for either table use or stock feeding. Pkt. 10c, oz. 20c, $\frac{1}{4}$ lb. 40c, 1 lb. \$1.25, postpaid.

LAWN GRASS SEED

THE WINDERMoor STANDARD

THE MAKING OF A LAWN

In the first place, very careful grading is necessary, followed by a rich covering of top soil (if it is not already there), and then by an application of commercial fertilizer. We never recommend animal manure of any kind because of its weed content. After a very careful preparation by harrowing, followed by continuous hand-raking, a good seed-bed can be provided.

The seed should be sown broadcast, after which the ground should be rolled, if possible. Never plant grass seed when the soil is absolutely dry and there is no prospect of rain, for under such conditions there is great danger of losing the entire sowing if a wind-storm should happen to strike it. Under favorable conditions the lawn will be ready to cut with a mower inside of six weeks. Spring and fall are the two seasons for making lawns. The hot summer months are not desirable, for good results are hard to obtain during warm weather.

Grass seed should be sown on the following basis: For a newly made lawn, sow one pound every 500 square feet, or 100 pounds per

acre, and for spring or fall resowing of an old lawn, sow one pound every 1000 square feet. When lawns are in rather bad condition, it is best to rake them thoroughly, getting out all the dead grass, and making a new application of grass seed followed by rolling.

THE WINDERMoor STANDARD

This mixture is made up on the following formula per hundred pounds:

Forty-five per cent. Kentucky Blue Grass,
Forty per cent. Red Top or Herd's Grass,
Ten per cent. Perennial Rye Grass,
Five per cent. White Dutch Clover.

This we sell by the pound and not by the bushel. The purchaser thus knows very definitely what he is buying. There is no chaff in the mixture, which is often found in lawn grasses when it is sold by the bushel. Price, 1b. 50c, 5 lbs. \$2.25, 10 lbs. \$4.50, postpaid. 100 lbs. by express, at purchaser's expense, \$40.00.

Annual ☉

HERBS

Perennial ✚

Anise ☉ Has fragrant seeds which are used for medicinal purposes as an aromatic to overcome nausea, colic, etc., also frequently used for putting into bread. In addition the leaves are used for flavoring and garnishing. The plant is from 14 to 16 inches high with finely divided stem leaves resembling fennel. Anise is sown in a permanent bed early in spring and requires no particular care. **Pkt. 10c, oz. 30c, ¼ lb. \$1.10, lb. \$4.00, postpaid.**

Balm ✚ A native of Southern Europe, the plant growing about 18 inches high with numerous erect, spreading branches and leaves of dark green color. Few flowers are produced and these in small clusters. The leaves and foliage of balm exhale a peculiarly aromatic odor particularly when bruised. The leaves are used for seasoning and in the manufacture of scents. Balm tea, used in fever, is made from the leaves. **Pkt. 10c, oz. 30c, ¼ lb. \$1.10, lb. \$4.00, postpaid.**

Sweet Basil ☉ A native of India, having a stem 12 inches high and very branching. The leaves are green, while the flowers are white in whorled leafy clusters. As the plant takes long in maturing, sow seed in a hot-bed early in the spring, later transplanting out of doors when danger of frost is past. The aromatic leaves are used for seasoning in soups and sauces, etc. Occasionally it is used for its medicinal qualities. **Pkt. 10c, oz. 30c, ¼ lb. \$1.10, lb. \$4.00, postpaid.**

Borage ☉ A native of Europe and North Africa. Stems are 12 to 18 inches high, hollow, bristling with pointed hairs. The leaves are oval and rough, being sharp haired like the stems. The flowers are an attractive blue color and about one inch in diameter. The seed is sown in the garden early in the spring and not transplanted. It is used for its pretty blue flowers and for culinary purposes, such as garnishing. **Pkt. 10c, oz. 30c, ¼ lb. \$1.10, lb. \$4.00, postpaid.**

Caraway ✚ A native of Europe, having a thick yellowish root which has a wild carrot-like flavor and a stem 12 to 24 inches high. The flowers are small and white, growing in umbels. The seed is sown in drills early in the spring and later the seedlings are thinned out. The leaves and young shoots are sometimes eaten, but the plant is generally grown for its seeds which are used for flavoring rye bread and in making cheese. Also used in flavoring sauces. The seed is not produced until the second year. **Pkt. 10c, oz. 25c, ¼ lb. 90c, lb. \$3.50, postpaid.**

Coriander ☉ A native of Southern Europe, growing 24 to 30 inches high. The seed is sown early in the spring in perennial beds. Coriander seeds are widely used in confectionery and for culinary purposes, having an agreeable taste. **Pkt. 10c, oz. 30c, ¼ lb. \$1.10, lb. \$4.00, postpaid.**

Dill ☉ A native of Southern Europe. The plant is from 24 to 30 inches high and the leaves deeply cut into thread-like segments. The flowers are bright yellow. In its general appearance the plant resembles common fennel. Sown early in permanent beds and later thinned out. The seeds are used as a condiment and for pickling. Occasionally used for flavoring preserves. **Pkt. 10c, oz. 25c, ¼ lb. 90c, lb. \$3.00, postpaid.**

Fennel, Sweet ☉ ✚ Native of Southern Europe, resembling wild fennel, but has much stouter stems and larger leafy stalks. The flowers are greenish in color. The seed is sown in drills usually in the fall where the seed is wanted, or in the spring where the foliage is wanted. The seeds are used for flavoring various dishes and also medicinally. The plant is also used raw as a side dish with salad. **Pkt. 10c, oz. 25c, ¼ lb. 90c, lb. \$3.00, postpaid.**

Horehound ✚ A native of Europe where it is a roadside weed. The stems are numerous and erect, covered with a white down while the leaves are almost square. The flowers are white and borne in small whorls. The seed is sown in permanent beds in the spring, later being thinned. The leaves are used occasionally for seasoning, but horehound is one of the main ingredients in cough syrup and cough drops. In large doses it is a laxative. **Pkt. 10c, oz. 30c, ¼ lb. \$1.10, lb. \$4.00, postpaid.**

Hyssop ✚ A native of Southern Europe. This is a small shrub-like plant with blue flowers borne in spikes, all the parts of the flower having an aromatic odor and bitter to the taste. The seed is sown in the spring and later thinned. Where given protection during the winter, it will grow as a perennial. It is used as an edging to flower

beds and the leaves as a condiment. It is considered to be a good, mild tonic and expectorant. **Pkt. 15c, oz. 40c, ¼ lb. \$1.40, lb. \$5.00, postpaid.**

Lavender ✚ A native of South Europe. It is from 24 to 30 inches high and shrub-like in character. Stems are numerous, forming compact clumps while the flower stems are slender and bare with violet-blue flowers in a terminal spike. The seed is sown in permanent beds, where it will grow for years. Frequently used as an edging or border in the flower garden. The leaves are used in seasoning but the plant is generally grown for its flowers, which are used in the manufacture of perfumery. **Pkt. 15c, oz. 60c, ¼ lb. \$2.25, lb. \$8.00, postpaid.**

Marjoram, Sweet ☉ A native of Asia, really a perennial grown as an annual. The plant is erect with branching stems, while the flowers are small and white. The seed is sown early in April and later thinned. The leaves and shoots are used for seasoning. **Pkt. 10c, oz. 65c, ¼ lb. \$2.40, lb. \$9.00, postpaid.**

Rosemary ✚ A native of Western Asia and hardy perennial. The plant is shrub-like, growing to a height of 18 to 24 inches. The stems are branching with an abundance of obtuse leaves of bright green color. Flowers are small and light blue in color. The seed is sown in the spring in permanent beds and will come up every year. However, the plant does not attain a large enough size for use during the first year. The leaves are used for seasoning and for medicinal drinks, while the blossoms are used for perfuming toilet waters. **Pkt. 10c, oz. 65c, ¼ lb. \$2.40, lb. \$8.00, postpaid.**

Rue ✚ A native of Southern Europe, growing from 16 to 24 inches high, and forming a small roundish bush. Leaves are small and divided, while the flowers are large with four petals having a greenish-yellow color. The seed is sown in permanent beds and does not require any special care. While the leaves have a strong odor, they are sometimes used for seasoning. They have a very bitter and pungent flavor and are so acrid they will even blister the skin. It is also used as a stimulant and anti-spasmodic. **Pkt. 10c, oz. 40c, ¼ lb. \$1.40, lb. \$5.00, postpaid.**

Saffron ☉ A native of Asia. This is also known as false Saffron. It is 24 inches high, with opaque leaves and bright orange colored flowers. The seed is sown in the spring in permanent beds. The plant is used for its flowers which are picked when in full bloom and used for dyeing silks and in making rouge. The flowers have diaphoretic properties. **Pkt. 10c, oz. 30c, ¼ lb. \$1.10, lb. \$4.00, postpaid.**

Sage ✚ A native of Southern Europe, growing in broad tufts 14 to 16 inches high. The leaves are whitish-green, oval in shape and wrinkled, while the flowers are borne in groups of three or four in permanent clusters, usually lilac in color. Sage is sown either in spring or in autumn in permanent beds or as an edging, and will grow without particular attention. The leaves are used for medicinal purposes and for seasoning a wide variety of dishes. Sage cheese is well known in this country. **Pkt. 10c, oz. 30c, ¼ lb. \$1.10, lb. \$4.00, postpaid.**

Savory, Summer ☉ A native of Southern Europe, growing 8 to 10 inches high, with an erect, branching stem. The leaves are small and the flowers pink or white in color, formed in clusters of five. The plant is highly fragrant. The seed is sown early in spring in beds or may be started in the hot-bed. The leaves and young shoots are used for flavoring dressings and soups. **Pkt. 10c, oz. 30c, ¼ lb. \$1.10, lb. \$4.00, postpaid.**

Thyme ✚ A native of Southern Europe. The plant is very small with stiff, branching white stems and small, triangular leaves. The flowers are small and pinkish lilac in color. Thyme is usually planted in permanent beds or as an edging. The seed is sown in early spring. The leaves and young shoots are used for seasoning while green, or may be dried and used for the same purpose. Thyme tea is used for curing headache. **Pkt. 15c, oz. 60c, ¼ lb. \$2.25, lb. \$8.00, postpaid.**

Wormwood ✚ A native of Europe having stems 4 feet high with numerous small leaves of grayish color and greenish flowers, very insignificant in size. The seed is sown in permanent beds and if given protection during the winter, will last for years. The leaves are used for flavoring, as a tonic and as a vermifuge. **Pkt. 10c, oz. 30c, ¼ lb. \$1.10, lb. \$4.00, postpaid.**

Vegetable Plant Department

We have so organized this part of our business that we are in a position to handle orders for vegetable plants in quantities anywhere from 25 to 10,000 without delay. This year we have constructed an entirely new plant-growing equipment, and all orders up to 1000 will be handled from Windermoor Farm direct, enabling us to fill your order within two or three days of its receipt. The larger orders will be handled from a more central location near Philadelphia, so that no delays may occur in filling them.

As in the past, we are conducting this end of our business on the principle that the buyer must be pleased. Accordingly, if you are not entirely satisfied with any of the plants sent you, an adjustment will be made immediately upon receipt of notification. The plants leave us in good condition and packed as carefully as we know how. Sometimes delays in transportation are unavoidable and the plants arrive in bad condition. However, we guarantee safe arrival, whether shipped by parcel post or express.

All the plants which we sell are grown from our best stocks of seed and with few exceptions are sown in solid beds under glass in February or March and transplanted once. Some plants, such as eggplants and peppers, are transplanted twice. We keep the plants as free from disease and insects as possible, and take exceptional care that they do not become spindly or "leggy." We try to have the root system as big as possible and the



plants of sufficient size to be set outdoors immediately upon arrival.

In placing your order, please remember that when no date for shipment is given, we use our discretion in forwarding it. Many of our customers place orders for peppers, eggplants, tomatoes, etc., with us in January or early in February. We hold these orders until April or early in May, when the season is suitable for setting them out. The time our plants will be ready for shipment is noted after each sort, and if no definite shipping instructions accompany your order, you may expect the plants about the date mentioned.

VARIETIES OFFERED

We do not supply any other varieties except those listed below. This list consists of a complete succession of varieties and will adequately fill the requirements of growers in any part of the country.

Beet (Ready April 1st)

Early Eclipse, Crosby's Egyptian, Century. 25 25c, 50 45c, 100 85c, postpaid. By express collect, 1000 \$5.50, 5000 \$25.00.

Cabbage

(Early Varieties Ready March 15th)

(Mid-Season and Late Varieties Ready April 15th)

Early Etampés, Early Jersey Wakefield, Copenhagen Market. Henderson's Early Summer, Early Flat Dutch, Danish Ballhead. 25 25c, 50 45c, 100 85c, postpaid. By express collect, 1000 \$5.50, 5000 \$25.00, 10,000 \$47.50.

Cauliflower (Ready April 1st)

Snowball. 25 30c, 50 55c, 100 95c, postpaid. By express collect, 1000 \$8.00, 5000 \$37.50.

Celery

(Early Varieties Ready April 15th)

(Late Varieties Ready July 1st)

White Plume, Golden Self-Blanching, Giant Pascal, Winter King. 25 25c, 50 45c, 100 85c, postpaid. By express collect, 1000 \$5.50, 5000 \$25.00.

Eggplant (Ready May 1st)

New York Purple, Black Beauty. 25 50c, 50 90c, 100 \$1.75, postpaid. By express collect, 1000 \$12.00.

Lettuce (Ready March 15th)

Big Boston, New York or Wonderful. 25 25c, 50 45c, 100 85c, postpaid. By express collect, 1000 \$5.50, 5000 \$25.00.

Pepper (Ready May 1st)

Ruby King, Chinese Giant. 25 50c, 50 90c, 100 \$1.75, postpaid. By express collect, 1000 \$12.00.

Tomato (Ready May 1st)

Earliana, Bonny Best, Greater Baltimore, Stone, Ponderosa. 25 40c, 50 75c, 100 \$1.25, postpaid. By express collect, 1000 \$6.00, 5000 \$27.50, 10,000 \$50.00.

STOKES FLOWER SEEDS

NOTE—For the convenience of our customers we are using a series of signs which explain at a glance the character of the flower, viz., whether it is an annual or perennial, whether or not it blooms the first year and in addition whether it may be grown outdoors or only under glass. The flowers are arranged alphabetically, according to their generally accepted names, and where there are several popular names, reference is made to these. In addition the average height of each plant when in full maturity is given.

○ **Annual.**

✠ **Biennials or Perennials.**

• More or less hardy perennials which when sown early in spring bloom first year.

✠ **Climbing Plants.**

□ **Grown indoors or under glass only.**

☞ **All prices for flower seeds include postage.**

ACROCLINIUM ROSEUM FL. PL. ○ 20 inches

A double flowered "everlasting," bearing attractive, cup-shaped, daisy-like flowers in white and rose colored shades. When cut and dried in the bud stage may be used for winter bouquets.

CULTURE. Sow the seed outdoors when danger of frost is past. The seedlings should be thinned to four inches apart. No special care is required.

1200 Mixed. Pkt. 10c.

AFRICAN DAISY—See *Dimorphotheca*.

AGERATUM MEXICANUM ○ (Floss Flower) 10 inches

One of the most desirable summer-flowering annuals. Even during the dry, hot summer blossoms are produced in profusion. Satisfactory as a bedding plant because its color does not fade, nor are the flowers injured by rain.

CULTURE. Sow the seeds indoors in March or early April, transplanting into the garden in May. Plants should stand not closer than 10 to 12 inches apart. The seed may also be sown outdoors early in the spring and thinned to the required distance.

1201 Imperial Dwarf Blue. Clear dark blue. 9 inches. Pkt. 10c.

1202 Imperial Dwarf White. Pure white. 9 inches. Pkt. 10c.

AGROSTEMMA CORONARIA ○ (Mullein Pink or Rose of Heaven) 22 inches

CULTURE. Sow the seed outdoors early in the spring, thinning plants to six inches apart. When successive plantings are made a continuous supply of cut flowers may be had.

1203 Mixed. A hardy annual remarkably easy to grow, producing bright crimson and white flowers and silvery foliage. If planted at successive intervals will produce a continuous supply of blooms. Pkt. 10c.



ALYSSUM

ALYSSUM ○ (Mad Wort)

Beautiful little annuals widely used for borders, rock gardens, hanging baskets, etc. The modest, sweet scented blossoms are borne in profusion throughout the summer.

CULTURE. Sow the seeds outdoors early in May. As the plant is very small, the seedlings need not be thinned. No special care is required except to keep the weeds down. The seed may also be sown outdoors early in the fall.

1204 A. compactum or Little Gem (4 inches). This is also known as "Carpet of Snow," from the extremely small size of the plant and the dense mass of blossoms appearing from late spring until frost. Pkt. 10c.

1205 A. benthami (maritimum) Sweet Alyssum. Has a trailing habit and snow white blooms with a pleasant fragrance. Blossoms appear in profusion from spring until fall. Used as a border or edging plant, and is charming in baskets. Pkt. 10c.

1206 A. procumbens (Dwarf Carpet). Similar to Little Gem but even smaller. Pkt. 10c.

1207 A. saxatile compactum (Basket of Gold). Produces a profusion of showy golden yellow blossoms. This variety is unexcelled for rock gardens. Pkt. 10c.

AMARANTUS ○ 3-5 feet

A hardy annual with strikingly colored foliage appearing at its best when planted as a natural border for clumps of trees, tall shrubs, or to hide fences.

CULTURE. The seeds are usually sown indoors during March and transplanted in the garden about the middle of May. As the plant is large, set not closer than 2½ to 3 feet apart each way. The seed may also be sown in a permanent bed early in May and later thinned out to the required distance.

1208 A. caudatus (Love-lies-bleeding). Flowering spikes are blood red in color, and drooping in habit. Pkt. 10c, ¼ oz. 20c.

1209 A. tricolor (Joseph's coat). Foliage curiously variegated with bronze, green and scarlet. Very striking as a border. Pkt. 10c, ¼ oz. 20c.

AMELOPSIS ✠✠

CULTURE. The best results are obtained when the seed is sown indoors very early in the spring. Pot-grown plants are the most satisfactory. When all danger of frost is past, set the plants outdoors where they are to stand permanently. The seeds may also be sown outdoors about the middle of May, but should not be transplanted.

1210 A. veitchii (Boston Ivy). The most popular and best known climber. Used for brick and stone walls and buildings. Leaves are five-lobed and dark green in color. Pkt. 10c, oz. 60c.

ANTIRRHINUM ○ (Snapdragon)

We offer two kinds of snapdragons, the tall-growing and the dwarf, the plants of which vary in size but have equally large blooms. Snapdragons have large, brilliantly colored spikes with exceptionally sweet fragrance. They are at their best when planted in beds. Are well adapted for cut flowers, blooming from middle of July until late autumn.

CULTURE. May be started under glass for early flowering. Sown outdoors in May.

A. MAJUS—Giant flowering—2-3 feet

1211 Queen Victoria—pure white.

1212 Kermesina splendens—brilliant scarlet.

1213 Rose Queen—crimson.

1214 Queen of the North—white.

1215 Golden Queen—beautiful yellow.

Each of the above—Pkt. 10c.

1216 Collection of 5 above varieties in separate Pkts. 40c.

DWARF—12 inches

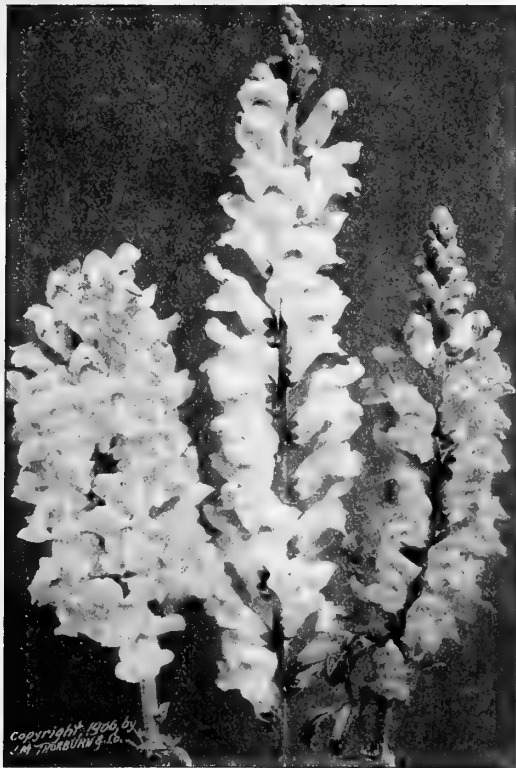
1217 White

1218 Golden yellow

1219 Crimson

1220 Choice assorted colors

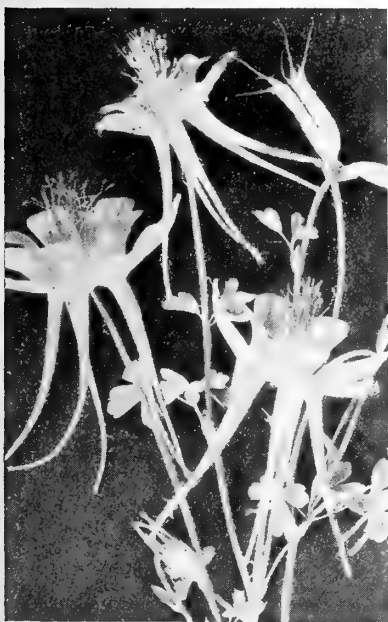
Pkt. 10c, 3 Pkts. 25c.



ANTIRRHINUM (Snapdragon)

AQUILEGIA* (Columbine)

An easily grown hardy perennial, blooming the first year when sown in early spring. When sown in September the plants will bloom in June and July. The delightful gracefulness of this slender plant with its curiously spiked blossoms adds charm to what might otherwise be a too formal planting. It is popular with the hostess as a cut flower for her dinner table, lending itself to attractive designs.



AQUILEGIA

1221 A. californica. Airy, graceful flowers with long spurs in different shades of orange. Pkt. 15c.

1222 A. chrysantha (Golden Spurred Yellow). Beautiful golden yellow color. Pkt. 10c, 1/8 oz. 50c.

1223 A. nivea grandiflora. Large flowered, snow white, with long spurs. Pkt. 10c, 1/4 oz. 30c.

1225 Windermoor as-sortment of the choicest hybrid double flowered varieties with long spurs and in a wide range of colors. Pkt. 10c.

Stokes Windermoor Asters

While many other kinds of flowers are justly popular, asters find wide use both in the home flower garden and commercially. Stokes' list of asters represents a careful selection of the better known American and foreign varieties. They are raised for us by the best American, French and English growers. While we list only a limited number of sorts, we believe this is desirable in order to eliminate duplication of colors. By the proper selection of varieties, it is possible to have a constant supply of asters in bloom from July to October.

CULTURE. Asters will give the best results in a fertile, well drained loam. The addition of rotten stable manure, leaf mold and commercial fertilizers is desirable. Sow the seed indoors or under glass in pots, flats or solid beds early in April. When the first true leaf appears, transplant two inches apart. Set outdoors after the middle of May or early in June. The soil should be thoroughly prepared by spading to the depth of 8 to 12 inches. The plants are set in the same manner as vegetable plants. The correct distance will average about 12 inches each way. It is possible to make outdoor sowings of seed early in May. The plants are then transplanted directly to the beds as soon as they are sufficiently large. Asters bloom in the following periods.

Queen of the Market—July. Crego—August.
Ostrich Feather—August. Victoria—September.
Dwarf Chrysanthemum—August. American Branching—September.

DWARF CHRYSANTHEMUM FLOWERED—up to 12 inches
An extremely small, bushy sort, bearing large double flowers in mid-season. An excellent sort for potting on account of its small size. Desirable to plant in succession.

1226 Dark blue **1229 Scarlet**
1227 Purple **1230 Choice Mixed**—all the above colors.
1228 White Each of the above—Pkt. 10c, 1/8 oz. 40c.

QUEEN OF THE MARKET—12-14 inches

A beautiful, early flowering, branching aster, blooming in July, fully two weeks earlier than other sorts. Its long stems and large flowers make it excellent for cutting.

1231 Purple **1234 White**
1232 Rose **1235 Mixed**—all colors.
1233 Lavender Each of the above—Pkt. 10c, 1/4 oz. 40c.

OSTRICH FEATHER—24-30 inches

A medium early blooming sort producing unusually large, beautiful double flowers. Because of the looseness of the petals, the blooms should be cut before fully opened.

1236 White **1239 Scarlet**
1237 Rose **1240 Mixed**—All colors.
1238 Yellow Each of the above—Pkt. 10c, 1/8 oz. 30c.

GIANT CREGO—24 inches

This is one of the newer types of American Branching Asters having extremely large flowers which measure 4 to 5 inches in diameter, and somewhat resembling the finest chrysanthemums. Especially valuable as cut flowers because of their lasting qualities.

1241 White **1244 Blue**
1242 Shell Pink **1245 Purple**
1243 Crimson **1246 Assorted colors**
Each of the above—Pkt. 10c, 1/8 oz. 30c.

VICTORIA—18-24 inches

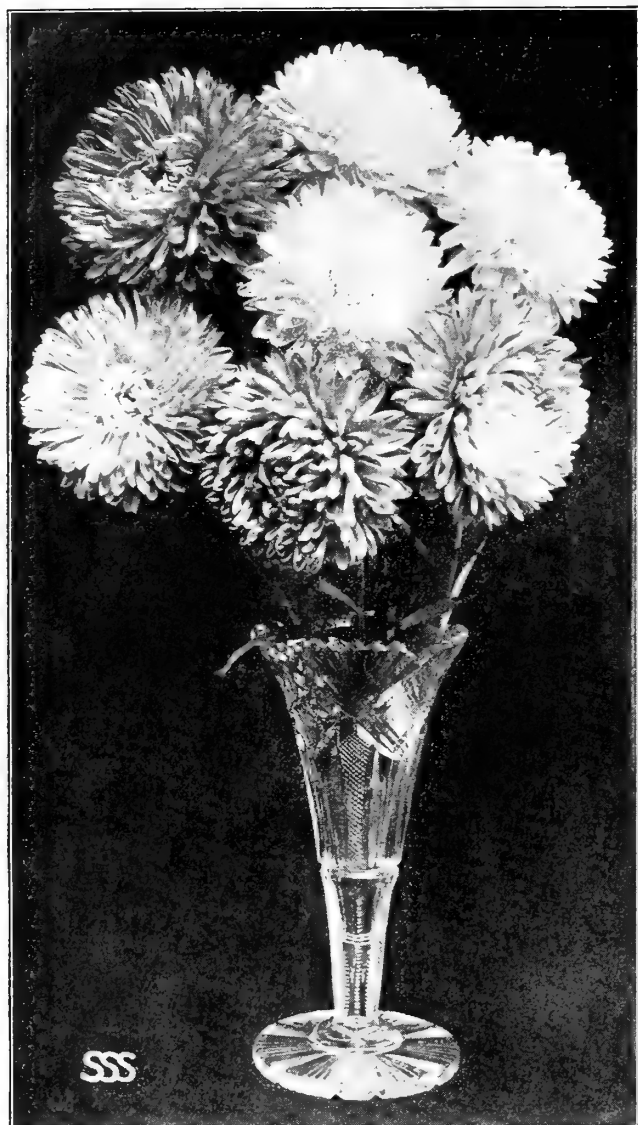
An exceedingly handsome aster, believed by many to be the best. The blooms measure 5 inches across, very double and come in many delicate shades. The profusion of flowers is remarkable.

1247 Pure white **1250 Yellow**
1248 Azure blue **1251 Assorted colors**
1249 Bright scarlet Each of the above—Pkt. 10c, 1/8 oz. 35c.

STOKES AMERICAN BRANCHING—24-30 inches

This is also known as the "American Beauty Aster." It is a late branching type with flowers averaging 4 to 5 inches in diameter. The petals are curved inward giving a chrysanthemum-like effect. The stems are unusually long, which makes this sort excellent for cutting.

1252 Pure white **1255 Deep purple**
1253 Rose **1256 Choice assorted colors**
1254 Flesh pink Each of the above—Pkt. 10c, 1/8 oz. 30c.



ASTER—QUEEN OF THE MARKET

ASTER SINENSIS—Single Flowered Aster, or Marguerite
A handsome, single-flowered aster producing beautiful, distinctive flowers 3 inches in diameter. Having long, slender stems, they are excellent for cutting and will last as long as ten days.

- | | |
|--------------|----------------------|
| 1257 Blue | 1259 White |
| 1258 Scarlet | 1260 Assorted colors |
- Each of the above—Pkt. 10c.

BALSAM (Lady Slipper or Touch-me-not)
18-24 inches

One of the flowers found in every "old fashioned" garden. It still retains its popularity. We only list the Camellia-flowered sorts, as they are the most handsome.

CULTURE. The seed is sown indoors or outdoors early in the spring and when one inch high should be transplanted. Repeated transplanting is recommended, as it stunts the plant and tends to double the flowers more than usual.

- 1261 Camellia-flowered purple
1262 Camellia-flowered bright red
1263 Camellia-flowered white
1264 Choice assorted Camellia-flowered kinds
Each of the above—Pkt. 10c, 1/8 oz. 35c.

BALLOON VINE—See *Cardiospermum*

BALSAM APPLE AND BALSAM PEAR—See *Momordica*

BEGONIA SEMPLEFLORENS 10-12 inches

A valuable bedding plant producing small, many colored flowers in remarkable profusion throughout the entire summer until frost. As an indoor plant in winter it has great popularity.

CULTURE. Sow seeds in shallow boxes in March or April. As the seed is so small, extreme care must be taken in planting. In planting smooth the surface of the soil and press seeds in lightly. Do not water the surface, as the seed will be washed away. When large enough to handle, pot the plants, which may be set outdoors as soon as the weather is warm enough. For winter blooming, sow seed in August or September.

1265 Assorted fibrous rooted varieties. Pkt. 25c.

BELLIS PERENNIS FL. PL. (English Daisy) 8 inches

An easily grown annual which blooms late in spring and early in summer. When given protection with straw or litter over winter it becomes a perennial. Only the double flowering kinds are listed, as these are much more attractive.

- 1266 Longfellow—double flowered dark pink. Pkt. 10c, 1/8 oz. 50c.
1267 Snowball—double flowered pure white. Pkt. 10c, 1/8 oz. 50c.
1268 Assorted colors. Pkt. 10c, 1/8 oz. 40c.

BURNING BUSH—See *Kochia*

CALENDULA (Pot Marigold)
12 inches

A showy annual found gracing every "old-fashioned" garden. It is particularly effective in beds or borders, blooming from July until killed by frost.

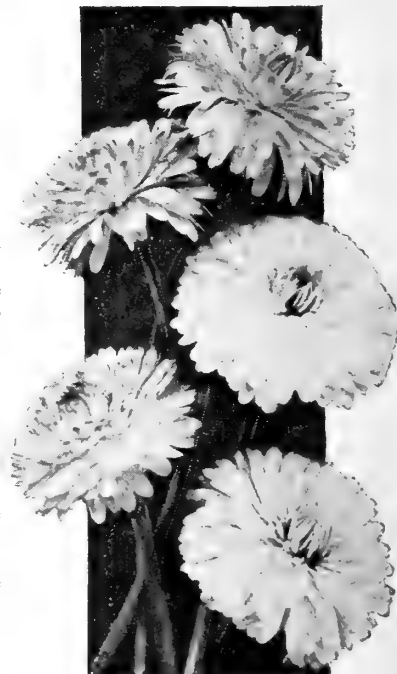
1269 *C. officinalis*—Prince of Orange. Charming burnt orange petals, creamy white at the base, with dark brown eye. Pkt. 10c, oz. 40c.

1270 *C. officinalis*—Sulphur Crown. A large flowered variety with brilliant light yellow blooms. Pkt. 10c, oz. 40c.

1318 *C. officinalis*—choice assorted colors. Pkt. 10c, oz. 30c.

1271 *C. pluvialis* (Cape Marigold). Attractive pure white flowers, large in size. Pkt. 10c.

CALIFORNIA POPPY—See *Eschscholtzia*



BELLIS PERENNIS

CALLIOPSIS OR COREOPSIS (Tickseed)
8 to 24 inches

A showy, graceful border plant blooming throughout the summer. Makes a desirable cut flower. As it will not stand transplanting, sow in the permanent bed early in May, thinning out from 6 to 8 inches between the plants.

1273 *C. Drummondii* or *picta* (Golden Wave). 18 inches in height with golden yellow flowers and a dark brown eye. Pkt. 5c, 1/4 oz. 25c.

1274 *C. purpurea* or *atrosanguinea*. (18 inches). Has a beautiful reddish purple flower, which makes an attractive contrast to Golden Wave. Pkt. 10c, 1/4 oz. 35c.

1275 Assorted colors. Pkt. 10c, 1/4 oz. 25c.

CAMPANULA (Bellflower or Canterbury Bells)
3 feet

This hardy biennial is profusely covered with curious large bell-shaped flowers. It is used in mixed borders and in beds.



CALLIOPSIS

CULTURE. Seed is sown outdoors early in the spring in rich, well drained beds. In the fall they are thinned out to 1½-2 feet each way, and covered with straw or leaves as protection over winter.

C. calycanthema (Cup and Saucer). A highly prized member of the "old-fashioned" garden. The flowers are large and semi-double, giving a fancied resemblance to a cup and saucer. We offer three separate colors.

1276 Blue

1278 Rose

1277 White

Each of the above—Pkt. 10c.

C. Medium. The original single Canterbury Bell has been greatly improved and we now offer attractive new double varieties in various colors.

1279 Double white

1280 Double blue

1281 Double rose

Each of the above—Pkt. 10c.

CANARY BIRD VINE

(*Tropaeolum canariense*) • 20 feet

A hardy annual climber, growing very rapidly. Attractive for porches and trellises. It derives its name from the light yellow blossoms which have an imaginary resemblance to a canary bird with wings outstretched.

1272 Pkt. 15c, oz. 30c.



CAMPANULA



CANDYTUFT

CANDYTUFT (*Iberis*) • 12-14 inches

A hardy annual which should be employed freely to furnish beds and borders with masses of color during the summer months. Also makes an admirable cut flower.

CULTURE. The seed should be sown in the permanent bed and later thinned to not less than 8 inches apart each way. By occasionally removing a few of the branches, larger flowers will be obtained.

1282 Giant Hyacinth flowered white (14 inches). An exquisite border variety bearing extremely large white blooms. The best of the white varieties. Pkt. 10c, ¼ oz. 35c.

1283 White Empress. An attractive pure white large-sized flower, almost equal in quality to above. Pkt. 10c, ¼ oz. 25c.

1284 Umbellata roseum. Brilliant rose color. Pkt. 10c, ¼ oz. 30c.

1285 Umbellata purpurea. A charming purple shade adding color to the border. Pkt. 10c, ¼ oz. 30c.

CARDIOSPERMUM HALICACABUM • (Balloon Vine) 15 feet

A rapid, tender annual climber having small white flowers. It is also called "Love-in-a-puff" from the peculiarly inflated capsules which contain the seed.

CULTURE. Sow seed outdoors early in the spring and train on a trellis, porch or fence.

1286 Pkt. 10c, oz. 40c.

CARDINAL CLIMBER—See Ipomea

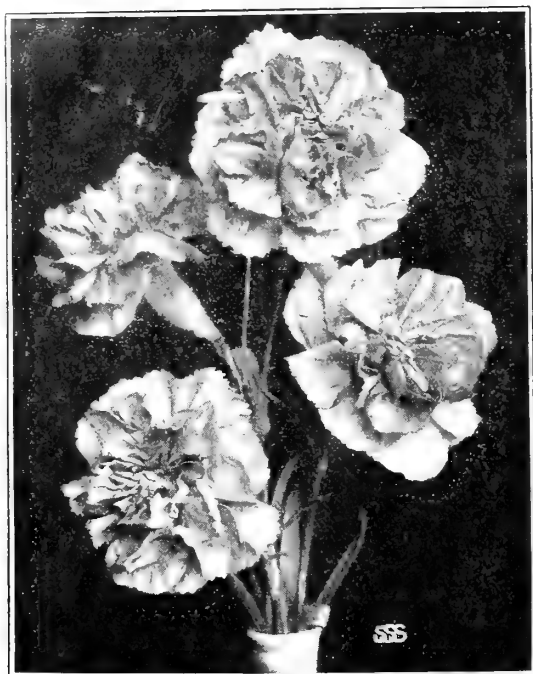
CARNATIONS OR CLOVE PINKS (*Dianthus caryophyllus*) • 18 inches

Seedling carnations are exceedingly valuable for mixed borders, providing throughout the summer a profusion of beautiful blooms, excellent for cut flowers. It is a hardy perennial which blooms freely the first year if planted early in the spring. Seedling carnations bloom more profusely than those grown from cuttings.

CULTURE. The seed is sown indoors or under glass in February or March. Use a rich, sandy loam and cover the seeds lightly. The temperature should be maintained at about 60 degrees. As soon as danger of frost is past, transplant the seedlings outdoors in the permanent beds, setting them not closer than 18 inches apart each way.

1287 Chaubaud's French mixed. A greatly improved strain originating from France. It blooms in 140 days after sowing and maintains a profusion of flowers for the remainder of the season. Pkt. 20c.

1288 Improved Marguerite mixed. Gives an abundance of beautiful fringed double flowers, 150 days after sowing. The colors are



CARNATION

unusually brilliant. If potted in the fall, this strain will continue to bloom throughout the winter. Pkt. 15c.

We also offer Marguerites in separate colors.

1289 Pure white

1291 Yellow

1290 Deep scarlet

Each of the above—Pkt. 20c.

CELOSIA (Cockscomb) ○

A rather curious and striking class of flowers, with its brightly colored foliage and the dazzling reds of the blooms. It is frequently used as a tall border to relieve the somber greens in clumps of shrubbery and trees. In solid beds it presents a brilliant mass of color which attracts the eye.

CULTURE. A hardy annual. The seed may be sown outdoors and later thinned. The dwarf sorts are thinned to 12 inches each way, but 3 feet each way is not too much for the tall sorts. For early blooming, start the plants indoors. They stand transplanting well.

CELOSIA CRISTATA (Dwarf Crested Cockscomb)

The plants grow only 8 inches tall, with attractive crests.

1292 Assorted colors. All shades of red and gold. Pkt. 10c, 1/2 oz. 35c.

CELOSIA PLUMOSA (Plumed Cockscomb) 3 feet

This sort is usually more popular than the Cristata. Its beautiful, tall growing, brilliantly colored spikes are extremely graceful. The plant is usually pyramidal in form with red or green foliage.

1293 *C. plumosa Thompsonii magnifica*—A beautiful strain of ostrich plumed cockscomb, brilliant red in color, grown by ourselves on Windermoor Farm. The brilliant red color deepens as the season progresses. If cut and allowed to dry rapidly, this variety makes charming winter bouquets. Pkt. 10c, 1/4 oz. 25c, oz. 90c.

1294 *Celosia Childsii* (Chinese Woolflower)—This stately plant grows 2 1/2 to 3 feet high, forming many branches, each of which is tipped with a brilliant scarlet ball which looks like wool. In addition each branch has many lateral blooms. Like the above, Woolflower makes an attractive summer or winter bouquet, and blooms the summer long. Pkt. 10c, 1/4 oz. 25c, oz. 80c.

CENTAUREA ○✠ 18 inches

Some of the best known "old-fashioned" favorites are among the Centaureas. Who does not know the Bachelor's Button, the Dusty Miller? They have long been favorites for cutting, with their silvery foliage and brightly colored blossoms. Easy to grow, and when once started will re-seed themselves. They make charming borders and beds.

CULTURE. The seed may be sown indoors and transplanted in the permanent bed when three inches high. Do not water too frequently,

as the plants are especially susceptible to damping-off. The seed may be sown outdoors early in the spring and thinned to 12 inches apart each way. The perennial varieties should be protected by straw over winter.

CENTAUREA CYANUS ○

(Cornflower, Bachelor's Button)

Also known as Bluet, Blue Bottle, Ragged Sailor and incorrectly as Ragged Robin (*Lychnis*).

1296 **Single Assorted Colors**—A mixture of rose, white and blue. Pkt. 5c, 1/2 oz. 20c, oz. 35c.

1297 **Double Blue**—A beautiful double azure blue flower, much larger than the single. Grown by ourselves on Windermoor Farm. Attractive for small bouquets and gives a delightful contrast when mixed with other flowers. Pkt. 10c, 1/4 oz. 20c, oz. 60c.

1298 **Double assorted colors**—A mixture of rose, white and blue. Pkt. 10c, 1/2 oz. 25c.



CENTAUREA CYANUS

CENTAUREA IMPERIALIS ○

(Sweet Sultan) 30 inches

A sweet-scented variety producing large, fully lacinated blossoms of various shades. Excellent for cut flowers.

1299 Pure white. Pkt. 10c, 1/4 oz. 25c.

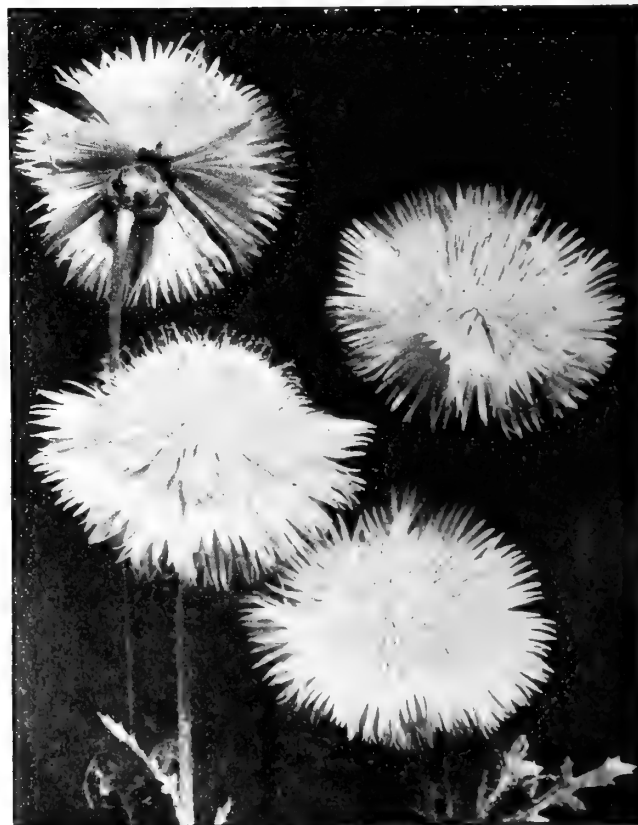
1300 Deep purple. Pkt. 10c, 1/4 oz. 25c.

1301 Assorted colors. Pkt. 10c, 1/4 oz. 20c.

CENTAUREA GYMNOCARPA ✠ (Dusty Miller)

Has odd, silver colored foliage, making a delightful contrast when used as a border. For hanging baskets or pots it is unique.

1302 Dusty Miller. Pkt. 10c.



CENTAUREA IMPERIALIS

IMPORTANT PRICE REDUCTIONS

While we make no attempt to arbitrarily meet the prices of competitors' seeds whose quality and productiveness is unknown to us, we, nevertheless, desire at all times to give our customers the advantage of such market fluctuations as may occur. Our catalog has been in the hands of our printer over a period of several months. Since that time there has been a reduction in the price of the following vegetable seeds, and in accordance with our long-standing traditions of fair and frank dealings with our customers, we herewith announce the following reductions:

Reductions From Catalog Prices (pages 14-93)

POSTPAID PRICES					POSTPAID PRICES				
Pages		pkt.	oz.	¼ lb. 1 lb.	Pages		pkt.	oz.	¼ lb. 1 lb.
14-16	Beet—All varieties	Same	.15	.30 .90	48-50	Onion No. 648 Southport Yellow Globe	Same	.15	.50 1.70
	(No change No. 72 New Century)				"	" 654 Ohio Yellow Globe	Same	.15	.50 1.70
22	Carrot—French Forcing	Same	.20	.60 1.50	"	" 646 Yellow Dutch or Stratsburg	Same	.15	.50 1.70
22-23	" —All other varieties	Same	.15	.30 .90	57-58	Pumpkin—All varieties10	.15	.30 1.00
25-27	Celery No. 190 Golden Self-Blanching10	.75	2.50 10.00		(No change in No. 854 Golden Crookneck			
	(French Seed)					Cushaw and No. 856 Green Striped Cushaw)			
"	" 192 White Plume10	.25	.90 3.50	65	Spinach—New Zealand	Same	.15	.40 1.25
"	" 194 Meisch's Easy Blanching10	.75	2.50 10.00	64-65	" —All other varieties05	.10	.15 .40
"	" 195 Columbia10	.25	.90 3.50	66-67	Squash No. 960 Early White Bush10	.15	.35 1.25
"	" 200 Winter King10	.25	.90 3.50	"	" 962 Mammoth White Bush10	.15	.35 1.25
"	" 198 Giant Pascal10	.20	.85 3.00	"	" 964 Golden Summer Crookneck10	.15	.35 1.25
27	Celery No. 204 Giant Prague10	.20	.65 2.00	"	" 966 Coccozella10	.20	.50 1.75
38-41	Lettuce—All varieties	Same	.15	.40 1.25	"	" 968 Delicious10	.20	.50 1.75
	(No change in No. 452 New York)				"	" 670 Hubbard10	.25	.60 2.00
42-44	Melon—Musk—All varieties	Same	.15	.40 1.25	"	" 674 Boston Marrow10	.15	.30 1.00
46-47	Melon—Water—All varieties	Same	.15	.30 1.00	"	" 672 Golden Hubbard10	.25	.60 2.00
48-50	Onion No. 650 Mammoth Yellow Prizetaker	Same	.20	.65 2.00	72	Turnip—Early Purple Top Milan	Same	.15	.40 1.40
"	" 652 Southport Red Globe	Same	.25	.70 2.25	72	" —Early White Flat Dutch	Same	.15	.40 1.40
"	" 642 Large Red Wethersfield	Same	.20	.65 2.00	73	" —All other varieties	Same	.15	.20 .65
"	" 640 White Portugal or Silverskin	Same	.20	.65 2.25		Corn, Field (page 93)—All varieties—			
"	" 656 Southport White Globe	Same	.30	.75 2.50		½ pk., .45; pk., .75; ½ bu., 1.35; bu., 2.50; 5 bu., 12.00			
"	" 644 Yellow Globe Danvers	Same	.15	.50 1.70					

Reductions From Wholesale Price List (pages 97-98)

(DELIVERY CHARGES NOT PREPAID)

	2 lb.	5 lb.	10 lb.	25 lb.		2 lb.	5 lb.	10 lb.	25 lb.
Beet—All varieties per lb.	.80	.75	.70	.65	Onion, No. 5642 Large Red Wethersfield	1.90	1.85	1.80	1.75
(No change No. 574 New Century)					" " 5640 White Portugal or Silver-				
Carrot—French Forcing	1.40	1.30	1.20	1.10	skin	2.20	2.15	2.10	2.00
" —All other varieties85	.80	.75	.70	" " 5656 Southport White Globe	2.40	2.35	2.30	2.25
Celery—5190 Golden Self-Blanching	10.00	9.75	9.50		Pumpkin—All varieties95	.90	.85	.80
(French Seed)					(No change in No. 5854, Golden Crook-				
" 5192 White Plume	3.45	3.35	3.25	3.00	neck Cushaw and No. 5856, Green				
" 5194 Meisch's Easy Blanching	10.00	9.75	9.50		Striped Cushaw)				
" 5195 Columbia	3.45	3.35	3.25	3.00	Spinach—New Zealand	"	1.10	1.00	.90 .80
" 5200 Winter King	3.45	3.35	3.25	3.00	" —All other varieties—				
" 5198 Giant Pascal	2.90	2.80	2.70	2.60	5 lb., .35; 10 lb., .30; 25 lb., .25; 50 lb., .22½; 100 lb., .20				
Celery—5204 Giant Prague	1.90	1.80	1.70	1.60	Squash, No. 5960 Early White Bush per lb.	1.20	1.15	1.10	1.05
Lettuce—All varieties	1.10	1.00	.90	.80	" " 5962 Mammoth White Bush	1.20	1.15	1.10	1.05
(No change No. 5452, New York)					" " 5964 Golden Summer Crook-				
Melon, Musk—All varieties	1.10	1.00	.90	.80	neck	1.20	1.15	1.10	1.05
Melon, Water—All varieties90	.80	.70	.60	" " 5966 Coccozella	1.70	1.65	1.60	1.50
Onion, No. 5644 Yellow Globe Danvers	1.60	1.55	1.50	1.45	" " 5968 Delicious	1.70	1.65	1.60	1.50
" " 5648 Southport Yellow Globe	1.60	1.55	1.50	1.45	" " 5670 Hubbard	1.90	1.85	1.80	1.75
" " 5654 Ohio Yellow Globe	1.60	1.55	1.50	1.45	" " 5672 Golden Hubbard	1.90	1.85	1.80	1.75
" " 5646 Yellow Dutch or Stratsburg	1.60	1.55	1.50	1.45	Turnip—Early Purple Top Milan	1.35	1.30	1.25	1.20
" " 5650 Mammoth Yellow Prize-	1.90	1.85	1.80	1.75	" —Early White Flat Dutch	1.35	1.30	1.25	1.20
taker					" —All other varieties—				
" " 5652 Southport Red Globe	2.20	2.15	2.10	2.00	2 lb., .65; 5 lb., .60; 10 lb., .55; 25 lb., .50; 50 lb., .45; 100 lb., .40				

Success in any line of endeavor during this readjustment period must be the result of hard work, clear thinking and the cautious expenditure of money. It is our desire to do our full part, and to this end we wish it clearly understood that inquiries relative to special quotations from market gardeners, truckers and other large buyers will receive most courteous attention at all times during the season. We will do everything possible to bring about such price reductions as occur from time to time.

Note: Prices not in this list remain unchanged.

Windermoor House,
January 7, 1921.

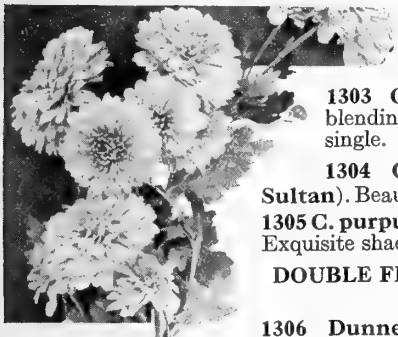
STOKES SEED FARMS CO.,
Moorestown, N. J.



CHRYSANTHEMUMS

The new and improved annual varieties have proved to be as desirable for the summer garden as the perennials for the greenhouse. Annual chrysanthemums are exceptionally attractive as border or bedding flowers, blooming profusely in the autumn.

CULTURE. The seed is sown in the open ground early in May and the seedlings thinned 10 to 12 inches apart. Better results are secured if the seedlings are started under glass in April and transplanted outdoors when all danger of frost is past.



CHRYSANTHEMUM

SINGLE FLOWERING VARIETIES 24 inches

1303 Chameleon—An unusual blending of brown and yellow, single. Pkt. 10c.

1304 C. atrococcineum—(The Sultan). Beautiful dark crimson. Pkt. 10c.

1305 C. purpureum—(W.E. Gladstone). Exquisite shade of purple. Pkt. 10c.

DOUBLE FLOWERING VARIETIES 18 inches

1306 Dunnetti fl. pl.—The choicest double flowering variety, producing a profusion of large, white blooms. Pkt. 10c.

C. coronarium fl. pl.—An extra dwarf variety with splendid, large blooms.

1307 Double white

1308 Double yellow

Each of the above—Pkt. 10c.

SHASTA OR OX-EYE DAISY

Chrysanthemum leucanthemum—A pretty, hardy perennial, having flowers 5 inches in diameter, borne on long, slender stems. An attractive cut flower.

1309 Assorted hybrids—Producing a large variety of colors. Pkt. 10c.



SHASTA DAISY

CINERARIA 20 inches

An easily grown indoor plant, which undoubtedly is the most showy greenhouse flower, 8 inches or more in diameter. The leaves are broad and velvety and the flowers brilliant in color and daisy-like in form.

CULTURE. The seed is sown in pots in late spring and placed in frames or outdoors during the summer. An abundance of blooms are produced all winter.

1310 C. hybrida extra fine—Produces a wide range of colors, including white, blue, pink and scarlet. Pkt. 10c.

CLARKIA ELEGANS 24 inches

An easily grown annual requiring no special care, and which unfortunately is not widely known, but deserves greater popularity. It produces great masses of brightly colored blooms which keep well as cut flowers.

CULTURE. Plant early in the spring in beds, thinning out the plants 18 to 24 inches apart. If planted in August or early September will bloom early the following year.

1311 Double carmine—A brilliantly colored flower with large double spikes. Pkt. 10c.

1312 Double purple—Double flowers, deep purple in color. Pkt. 10c.

1313 Double neriiflora (rosea)—Beautiful rose color, having large double flowers. Pkt. 10c.



CINERARIA

CLEMATIS 15 feet

A slender, graceful climber, growing with extreme rapidity and covering porch, fence or trellis in one season. The hybrids produce large sized, deliciously fragrant white and purple flowers, which appear in August and September.

CULTURE. Start the plants indoors early in the spring. The seed germinates very slowly. When three or four inches high, transplant outdoors, setting not closer than 12 inches apart. Give winter protection of straw or other litter.

1314 Assorted hybrids. Pkt. 10c.

COBAEA SCANDENS (Cathedral Bells)

A very handsome climber, characterized by the rapidity of its growth, which reaches 25 to 30 feet in one season. The foliage is dark green and the blooms bell-shaped, green in color at first and afterwards changing to a beautiful violet.

CULTURE. To promote germination set the seed edgewise. Indoors in March or April is the best time to plant. When all danger of frost is past, transplant outdoors, not closer than 12 inches apart. The vine is best suited for training on a trellis or fence. Give protection with straw over winter.

1315 Blue-violet. Pkt. 10c.

COCKSCOMB—See Celosia

COIX LACHRYMAE (Job's Tears)

36 inches

A curious ornamental grass having broad blades, similar to corn, which are valuable for winter bouquets. It bears large, dark colored seeds, used for beads, teething babies and as an "old-fashioned" remedy for sore throat.

CULTURE. Sown outdoors early in the spring, three seeds to a hill, 18 inches apart each way.

1316 Pkt. 10c.

COLEUS (Flame Nettle) 18-24 inches

One of the most attractive foliage plants for house or garden culture. The leaves are very large, generally heart-shaped, fringed or lacinated and of many colors. The hybrids we offer give an extraordinary wide range.

CULTURE. Plant seeds in pots early in spring and cover lightly with soil. A temperature not lower than 65°, together with plenty of moisture, is required. When frost danger is over, set the plants outdoors in borders. If well protected over winter, they will grow as perennials. If desired as a house plant, sow seed in the fall and transplant to pots.

1317 Hybridus—Many shades and colors. Pkt. 5c, ¼ oz. 25c.

COLUMBINE—See Aquilegia



CANNA WITH COLEUS BORDER

CONVOLVULUS (Morning Glory)

An "old-fashioned" favorite, remarkable for its rapid growth and profusion of graceful trumpet-shaped blooms.

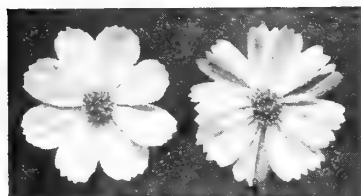
± C. MAJOR (Tall-Growing Varieties)—15 feet

CULTURE. Soak seeds in warm water for several hours just before planting. Sow outdoors early in the spring and when seedlings appear thin to 6 inches apart. Train the vines on strings, wires, trellis or fence.

1319 Assorted colors—Beautiful shades of white, rose, striped, blue, lilac, etc. Pkt. 10c.

C. MINOR (Dwarf or Bush Varieties)—12 inches

The dwarf varieties are well adapted for beds or rock work, growing not higher than one foot. They bloom profusely throughout the summer, and in spite of the name "Morning Glory," the flowers stay open all day.



COSMOS

CULTURE. Same as the tall varieties except that no trellis is needed, and plants may stand more closely together.

1320 Assorted Colors—Shades of blue, rose, white, lilac, etc. Pkt. 10c.

CORREOPSIS—See Calliopsis

COSMEA (Cosmos) 5 feet

A hardy, rapidly growing annual, which is particularly effective in large beds or as a tall background screen or border. The plants are tall and bushlike in form, the foliage finely cut and very dense. A profusion of blooms appear late in summer and early in autumn. **CULTURE.** Plant seed outdoors early in spring, covering lightly with soil. A sunny situation is required. Thin the plants to 15 inches each way. The soil should not be too rich, as this induces excessive plant growth at the expense of the blossoms.

C. bipinnata—Giant-flowering varieties which are excellent for cutting.

1321 White
1322 Pink

1323 Dark crimson
Each of the above—Pkt. 10c.

CYCLAMEN (Alpine Violet) 12 inches

An especially popular winter-blooming house plant, having charmingly colored and ornamental flowers not difficult to raise from seed.

CULTURE. The seed is rather slow in germination. In March sow in shallow flats containing well-prepared, fertile soil, giving each seed plenty of room. An average temperature of 65° is required. Water freely until the plants are well started. Pot the plants when 3 inches high. By autumn a small corm will have formed. This should be planted in a larger pot, and kept indoors over winter. Blooms will appear late in winter or early in spring. Seed may also be sown in September.

1324 C. persicum giganteum (white)—Giant flowered, with snow white blossoms. Pkt. 15c.

1325 C. persicum giganteum (pink)—Giant flowered, having splendid pink blossoms. Pkt. 15c.

CYPRESS VINE—See Ipomea quamoclit

DAISY—See Bellis perennis, Dimorphotheca, Chrysanthemum.

DATURA (Angel's Trumpet) 36 inches

An attractive bedding plant producing handsome trumpet-shaped blossoms, which appear the latter part of August and early in September.

CULTURE. While it is possible to sow seed outdoors early in the spring, indoor planting in March is recommended. When danger of frost is past, transplant outdoors 3 feet apart.

1326 Cornucopia (Horn of Plenty)—The most handsome variety of Datura. The flowers are triplicate in form, extremely large in size, each blossom shading from white in the center to deep violet on the fringes. Pkt. 10c, ¼ oz. 30c.

DELPHINIUM (Larkspur) 2 to 6 feet

The Larkspur, with long spikes of beautifully spurred flowers, is particularly valuable for bordering shrubs or as a background. It is notable for its splendid shades of blue possessed by no other flower. It usually remains in blossom from 2 to 3 months.

CULTURE. Sow seeds indoors in March. Transplant outdoors when danger of frost is past, not closer than 18 inches apart. It is possible to sow the seed outdoors in the spring, but this will result in later blooming. The perennial sorts may be sown in spring or fall.

1327 Assorted double flowered annuals—A careful selection of the choicest large-flowering varieties. Pkt. 10c.

1328 Assorted Dwarf Double Rocket—Finest mixture of dwarf varieties. Pkt. 10c.

1329 Formosum coelestinum (30 inches)—This splendid perennial variety has beautiful, large, deep blue spikes, shading to white in the center. Pkt. 10c.

DIANTHUS (Garden Pinks) 12 inches

The best known and most widely grown garden flower, because of its long period of profuse bloom and the great diversity of colors. Although a tender perennial, and often grown as such, gardeners consider it as an annual. Its decorative uses are numerous, the principal ones being as a border or a bedding plant. The double varieties are as effective as asters for cut flowers.

CULTURE. Sow seeds in the open ground when danger of frost is past. The rows should be 12 to 18 inches apart. When 3 inches high thin to 8 inches apart in the row. When protection is given over winter, the plants will bloom the second year. The seed may also be sown in the fall.

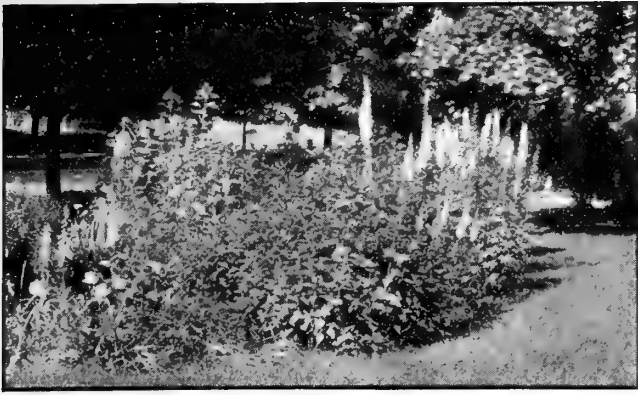
DOUBLE ANNUAL PINKS

1330 D. Chinensis fl. pl. (Chinese or Indian Pinks)—Produces large clusters of double flowers in a wide range of colors. Pkt. 10c, ¼ oz. 30c.

1295 D. Heddewigii fl. pl. (Japan Pink)—Excellent selection of double flowering varieties varying in color from bright crimson to dark rose. Pkt. 10c, ¼ oz. 30c.



CYCLAMEN



DELPHINIUM

- 1331 **Snowball**—Pure white, large double flowering. Pkt. 10c, ¼ oz. 50c.
 1332 **Fireball**—Bright scarlet, large double flowers. Pkt. 10c, ¼ oz. 50c.
 1333 **Violet Queen**—Beautiful violet shade, making possible an unusual color combination. Pkt. 10c, ¼ oz. 50c.
 1334 **D. lacinatus fl. pl. (Double Fringed Pink)**—Large double flowers, delicately fringed or lacinated in a wide range of colors. Pkt. 10c, ¼ oz. 50c.

SINGLE ANNUAL PINKS

- 1335 **D. japonicus (Eastern Queen)**—Delicately mottled and striped single flowers 2 to 3 inches in diameter. Pkt. 5c, ¼ oz. 40c.
 1336 **D. Heddewigii (Japan Pink)**—A careful selection of handsomely colored single pinks. Pkt. 10c, ¼ oz. 35c.
 1337 **D. punctatus (Princess Pinks)**—An unusual variety with delicately fringed flowers, striped and mottled in an endless diversity of colors. Pkt. 10c, ¼ oz. 55c.

HARDY FEATHERED GARDEN PINKS

A double flowering hardy variety particularly adapted for borders and edges. Makes a delightful cut flower.

- 1338 **D. plumaris fl. pl.**—Handsomely colored double and semi-double flowers. Pkt. 10c.

Dianthus barbatus—See Sweet William



DIANTHUS

DIGITALIS† (Foxglove or Witches' Fingers) 4 feet

A highly ornamental "old-fashioned" biennial, blooming in June and July. As it may be grown in partial shade, Digitalis is now used to relieve the sombreness of dense masses of trees or shrubbery. Suitable also for the north side of fences and buildings.

CULTURE. Sow the seed in late May and transplant when large enough 8 to 10 inches apart. No flowers appear the first year. Protect with litter over winter. Seed may also be sown in fall.

- 1339 **D. gloxinaeflora**—Delicately spotted flowers shaped like a Gloxinia. Assorted colors. Pkt. 10c.



DIGITALIS

DIMORPHOTHECA AURANTIACA ⊙

(African Daisy) 12 inches

A rare and showy annual having dark orange flowers 2½ inches in diameter with a dark brown disk in the center. The flowers are glossy and present a striking appearance in the sun. Excellent for summer flowering borders, especially along the roadside.

CULTURE. Sow seed early in the spring in rows 12 to 18 inches apart. When three inches high, thin the plants 1 foot apart in the row. A sunny situation is preferable. Bloom throughout the summer.

- 1340 **D. aurantiaca.** Pkt. 10c, ¼ oz. 50c.

DOLICHOS ⊙ ‡ (Hyacinth Bean) 10 feet

A fragrant, rapidly growing annual climber for covering trellis and arbor. Produces a profusion of erect racemes followed by ornamental lima bean-like pods.

- 1341 **D. lablab**—Beautiful clusters of white and purple flowers. Pkt. 10c, oz. 35c.

DUSTY MILLER—See Centaurea

ESCHSCHOLTZIA ⊙ (California Poppy or Gold Cup) 12 inches

A charming annual suitable for bedding or borders. Blooms from July to September, a much longer period than the Oriental Poppy. The flowers are large in size and shaped like a tea cup. The colors are vivid.

CULTURE. Sow the seeds early in May in permanent rows 12 inches apart, later thinning to 8 inches in the row. The seedlings are difficult to transplant.

- 1342 **Assorted colors**—A splendid variety of colors ranging from light and dark yellows to deep reds. Pkt. 10c.
 1343 **Mandarin**—Outer edges of petals deep scarlet, shading to deep orange on the inner side. Pkt. 10c, ½ oz. 25c.
 1344 **E. Californica, alba**—Beautiful paper white. Pkt. 10c, oz. 35c.
 1345 **Carmine King**—Attractive bright carmine color. Pkt. 10c, ½ oz. 40c.

EUPHORBIA ⊙ 24 inches

Attractive annual with ornamental foliage useful for borders.

CULTURE. Seed sown outdoors early in the spring and plants thinned to 18 inches apart.

- 1535 **E. variegata**—Beautifully veined and variegated foliage. Pkt. 10c.

FEVERFEW—See Matricaria

FORGET-ME-NOT—See Myosotis

FOXGLOVE—See Digitalis

FOUR O'CLOCK—See Mirabilis

FUCHSIA • □ (Ladies' Eardrop) 36 inches

Favorite pot plant for home decoration. Blooms first year when planted early.

CULTURE. Sow seed indoors in February or March and prick plants in pots when 3 inches high.

1536 F. hybrida—Single flowering mixed. Pkt. 20c.

GAILLARDIA ○ • (Blanket Flower) 18 inches



GAILLARDIA

Splendid bedding and border plants, remarkable for the size, profusion and brilliant colors of their flowers, which continue to blossom during summer and fall.

CULTURE. Seeds may be started indoors in March and transplanted outside in May. Usually sown where they are to stay. Rows 18 inches apart and thinned to 8 inches in the row.

1346 G. picta •—Flowers crimson and yellow. A hardy annual, blooming first year, but if protected over winter becomes perennial.

1347 G. picta Lorenziana ○—Large bright red and yellow flowers with tubular shaped florets, which begin to bloom in July. A hardy annual. Pkt. 10c.

1348 G. hybrida grandiflora •—(Extra large flowered). Bright scarlet and orange flowers 2½ to 3 inches in diameter. A hardy perennial. Pkt. 10c.

GERANIUM—See Pelargonium

GILIA ○ 12 inches

A pretty dwarf annual, useful for pots or for rockeries. Charming flowers appear in spring and early summer.

CULTURE. Sow seed outdoors in April and thin to 8 inches. Plants may also be started indoors.

1537 G. tricolor—White, lilac and purple flowers. Pkt. 10c.

GLOBE AMARANTH—See Gomphrena

GLOXINIA • □ 12 inches

Charming house plants, producing flowers of the most exquisite and gorgeous colors, ranging from the purest white through all the shades of crimson and purple.

CULTURE. Same directions as for Begonia.

1349 Stokes finest assorted colors. Pkt. 25c.

GODETIA ○ 18 inches

A desirable, free-flowering genus, particularly attractive in beds, borders, and edgings.

CULTURE. The plants may be started indoors, but seed is usually sown outdoors and the plants later thinned 8 to 12 inches apart.

1350 Lavender Gem—Beautiful lavender shade. Pkt. 10c.

1351 Lady Satin Rose—Beautiful rosy carmine. Pkt. 10c.

1352 Duchess of Albany—Snow white. Pkt. 10c.

1661 Assorted colors. Pkt. 10c.

GOMPHRENA ○ (Globe Amaranth) 12-18 inches

Also known as Bachelor's Button. An unusually handsome everlasting, having showy flowers which will last all winter if cut when full size and carefully dried. Bloom from late June until frost.

CULTURE. Start the plants indoors in March. As seeds germinate slowly, soak several hours in warm water before sowing. Set plants outdoors in May, distance 10 to 12 inches apart.

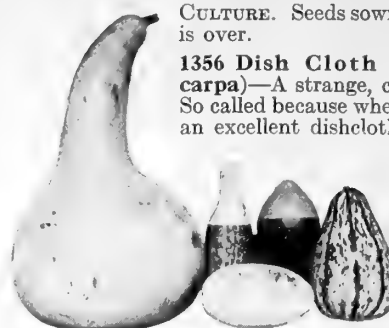
1353 G. Haageana—Splendid orange tint. Pkt. 10c.

1354 G. roseum—Dark rose color. Pkt. 10c.

1355 Assorted colors—A wide range of shades including orange, rose and white. Pkt. 10c.

GOURDS ○ ± 18 feet

Extremely rapid growing climbers which are of great interest, having fruits with a wide variety of shapes, sizes and color markings and profuse dark green ornamental foliage. The fruits when dried are used as ornaments.



CULTURE. Seeds sown out-doors after frost danger is over.

1356 Dish Cloth (*Luffa cylindrica macrocarpa*)—A strange, corrugated, long green fruit. So called because when dried the inside fiber makes an excellent dishcloth, which always keeps sweet and clean. Pkt. 10c.

1357 Pipe or Calabash—Used in making "Calabash pipes" for smoking. Pkt. 10c.

1358 Dipper—When dried, may be used as a dipper. Pkt. 10c.

1359 Nest Egg—Fruits shaped like a hen's egg and

GOURDS

may be used as a nest egg. Pkt. 10c.

1360 Hercules Club—Fruit grows 3 to 4 ft. long and shaped like a club. Pkt. 10c.

1361 Mixed—Gives a delightful variety of sizes, shapes and colors. Pkt. 10c.

GRASSES, ORNAMENTAL ○ 3 to 6 feet

See also *Coix lachrymae* (Job's Tears)

These grow in massive bunches which have a distinctive ornamental value on lawns. When carefully dried they make desirable winter bouquets.

CULTURE. Although best started indoors, the seed may be sown outdoors in permanent beds, early in the spring.

1362 Choice mixed varieties. Pkt. 10c.



Ornamental Grasses

GYPHOPHILA ○ (Baby's Breath) 24 inches

A slender, graceful plant with small, attractive flowers, indispensable for bouquet making, either green or dried.

CULTURE. Sown outdoors early in the spring and thinned to 12 inches apart.

1363 G. elegans—Pure white. Pkt. 10c, ½ oz. 35c.

1364 G. elegans rosea—Beautiful rose pink. Pkt. 10c, ½ oz. 35c.

1365 G. elegans alba grandiflora—A new strain having much larger flowers of the purest white. Pkt. 10c, ½ oz. 35c.

HELIANTHUS ○ (Sunflower)

A genus of very showy plants remarkable for their tall and stately growth and the immense size of their flowers. Have a wide variety of uses. Excellent for cutting.

CULTURE. Sown in permanent beds early in the spring and require little care.

TALL LARGE FLOWERING

1366 H. annus fl. pl. (6 ft.)—A double flowered variety having flowers up to 12 inches in diameter. The disk is very small. Colors range from light yellow to burnt orange. Pkt. 10c.

1367 H. Annus (6 ft.)—Single flowering, growing gigantic flowers. Pkt. 10c.

1368 H. Californicus fl. pl. (6 ft.)—Very large, deep golden yellow flowers. Pkt. 10c, oz. 20c.

1369 H. globosus fistulosus fl. pl. (6 ft.)—Known as the "Dahlia Sunflower." Color deep saffron. Pkt. 10c, oz. 25c.

SMALL FLOWERED SUNFLOWERS

The plants are bushy and the blossoms small. They bloom throughout the summer and make excellent cut-flowers.

1370 H. cucumerfolius (Stella)—Small, dark brown disk with broad, deep, golden yellow petals. Pkt. 5c.



HELIANTHUS

HELICHRYSUM (Everlasting Flowers)

24-36 inches

Very handsome and ornamental plants for mixed borders. They are peculiarly desirable for dried bouquets and festoons for winter decoration. The flowers are picked when not quite in full bloom and hung in a dark, dry place for drying.

CULTURE. Sown outdoors in early spring and later thinned 12 inches apart. They need plenty of room.

1371 H. monstrosum fl. pl.—A choice assortment of large double flowered sorts in whites, pinks, yellows and reds. **Pkt. 10c.**

HELIOTROPE • 24 inches

Produces profusely flowering and deliciously fragrant plants which are used for bedding, edging, baskets and for pot culture in winter.

CULTURE. Sow seed indoors in March or April and transplant outdoors when all danger of frost is past. Will not survive winters in the North. For pot plants, seed may be sown in the fall.

1372 Large flowered hybrids—A selected assortment of colors, including purples, blues and lilacs. **Pkt. 10c.**

HIBISCUS (Rose Mallow)

3 feet

A showy and highly ornamental genus, planted in mixed borders. Characterized particularly by the size and color variation in the saucer-shaped flowers, which continue to bloom from July to October.

CULTURE. Seed is sown very early in the spring in the place where the plants are to stay. Thin out 12 inches apart each way.

1373 H. africanus grandiflorus—An improved form of Mallow in which the flowers attain a much larger size than in other varieties. **Pkt. 10c.**

HOLLYHOCKS (Hollyhock) 5 feet

A splendid plant of equal value with the dahlia for late summer decoration. The magnificent spikes of flowers are a distinctive ornament to any garden.

CULTURE. The annual varieties offered here differ from the perennials in that they bloom in August of the first year. If started indoors, will bloom in July. The annuals are usually sown outdoors early in the spring and thinned to 3 ft. apart. The perennials are sown in June or July and transplanted in the fall.

1374 Double Mixed—Includes a wide variety of beautiful colors. **Pkt. 10c.**

1375 Early Flowering—A choice assortment of annual flowering varieties. **Pkt. 10c.**

HYACINTH BEAN—See *Dolichos*

IBERIS—See *Candytuft*

ICE PLANT—See *Mesembryanthemum*

IMMORTELS—See *Acroclinium*, *Gomphrena*, *Helichrysum*, *Rhodanthe*



HOLLYHOCK

in the evening and on cloudy days. **Pkt. 10c, 1/2 oz. 25c.**

1538 I. quamoclit hybrida (Cardinal Climber)—Attractive, rapidly growing climber, attaining height of 20 feet or more. Has exquisite fern-like foliage covered with cardinal red flowers which begin to appear in mid-summer. **Pkt. 15c.**

1539 I. quamoclit (Cypress Vine)—Charming annual climber, growing to a height of 10 feet. The blossoms are star shaped and scarlet in color. **Pkt. 10c.**

JOB'S TEARS—See *Coix Lachrymae*

KOCHIA (Summer Cypress) 24-36 inches

Also known as Mexican Fire Bush. One of the most beautiful and useful hedge plants we have. A rich green color throughout the summer, turning to a flaming red in the fall.

1379 K. trichophylla (Summer Cypress)—**Pkt. 10c, 1/4 oz. 25c.**

LADY SLIPPER—See *Balsam*



JAPANESE MORNING GLORY

IPOMEA (Morning Glory) 15 feet

Its delicate and intrinsic beauty and the varied hues of the different varieties make this one of the most prized garden climbers. It may be grown on a trellis, against stumps or fences, or on brick walls.

CULTURE. As the seeds germinate slowly, soak in warm water for 24 hours before planting. The seed is sown in the permanent bed early in the spring.

1376 I. bona nox (Evening Glory)—The violet blue flowers open in the evening and are similar to the moonflower. **Pkt. 5c, oz. 25c.**

1377 I. imperialis (Japanese Morning Glory)—The most handsome of the morning glories. The flowers are very large and the variations in color innumerable. Does best in a warm, sunny situation. **Pkt. 5c, oz. 25c.**

1378 I. mexicana grandiflora alba (White Moonflower)—Produces a profusion of snowy white blossoms



MOONFLOWER

LANTANA ✕ □ 30 inches

A handsome free-flowering perennial with brilliantly colored, fragrant flowers changing constantly in hue.

CULTURE. Started indoors early in the spring, in pots which are set outdoors in summer. Frequently used as a house plant.

1380 *L. hybrida*—Many shades. Pkt. 10c.

LARKSPUR—See Delphinium

LOBELIA ERINUS COMPACTA ○ 6 inches

Very pretty, profuse blooming plants, desirable for edging, borders, hanging baskets and pot culture.

CULTURE. Start seed indoors during March, or sow outdoors about May 15th.

1381 *L. compacta alba*—Pure white. Pkt. 10c.

1382 *Crystal Palace compacta*—Beautiful dark blue with dark green foliage. Pkt. 10c.

LYCHNIS ✕ (Rose Campion) 12 inches

Highly ornamental plants, very effective in mixed borders.

1383 *L. viscaria splendens coccinea*—Splendid rose lilac. Pkt. 10c.

MARIGOLD ○ (*Tagetes* sp.)

Handsome, free-flowering plants, producing splendid effects with their rich and beautiful colors.

CULTURE. Require little attention. Sow seeds outdoors early in the spring, thinning to 12 inches apart. Plants may also be started indoors.

DOUBLE AFRICAN MARIGOLD—50-60 inches

1384 *T. erecta fl. pl.* (Prince of Orange)—Splendid tall growing variety, having rich, golden orange double flowers. Pkt. 10c, ¼ oz. 50c.

DWARF FRENCH MARIGOLD—15 inches

1385 *T. patula fl. pl.* (Gold Striped)—Double flowers, maroon striped with gold. Pkt. 10c, ¼ oz. 30c.

1386 *T. patula nana fl. pl.*—Double flowers, handsome orange color. Pkt. 10c, ¼ oz. 30c.

1387 *Legion of Honor* (Little Brownie)—Single flowering, rich golden yellow, excellent for borders. Begins to blossom in June. Pkt. 10c, ¼ oz. 25c.

MARVEL OF PERU—See *Mirabilis*

MATRICARIA CAPENSIS ○ (Feverfew) 36 inches

Free flowering ornamental, excellent for bedding or pot culture.

CULTURE. Start seed indoors and set outdoors in May, 18 inches apart.

1388 *M. capensis fl. pl.*—Double flowered, pure white. Pkt. 10c.



KOCHIA



MARIGOLD

MAURANDIA • ✕ 8 feet

A superb climber, especially adapted for training in columns. Has glossy, ivy-like leaves with purple, blue and red flowers.

CULTURE. Same as *Ampelopsis* (Boston Ivy).

1389 Assorted colors. Pkt. 10c.

MESEMBRYANTHEMUM ○ (Ice Plant) 6 inches

Profuse flowering plants, having leaves covered with ice-like globules. Very effective in beds, baskets, as edgings, and for rock work.

CULTURE. Thrive best in dry, sunny situations. Start plants indoors, transplanting into the garden when danger of frost is past. May be propagated by cuttings.

1390 *M. crystallinum*. Pkt. 10c.

MIGNONETTE (Reseda) ○ 6 to 12 inches

A popular sweet scented favorite, producing small, unassuming florets, useful for combining with more showy flowers in bouquets.

CULTURE. Sow seed outdoors in April, thinning plants to 6 inches. Successive sowing will produce blooms throughout the summer.

1391 *Golden Queen*—Large flowering, rich golden yellow in color. Pkt. 10c.

1392 *Machet*—Dwarf pyramidal growth, bearing numerous bright red florets. Pkt. 10c.

MIMOSA ○ (Sensitive Plant) 12 inches

Has curious pink flowers. When touched the leaves droop and close. A plaything for the children.

CULTURE. Start indoors in March, set out in May 6 inches apart.

1393 *M. pudica*. Pkt. 10c.

MIMULUS •

(Muskplant)

15 inches

Fragrant with musk-like odor. The flowers are small and yellow.

CULTURE. Start indoors in sandy soil, transplanting outdoors in May.

1394 *M. moschatus*. Pkt. 10c.

MIRABILIS ○ (Marvel of Peru, Four O'clock) 18 inches

Not many plants are as beautiful. An "old-fashioned" annual found in almost every garden. Freely flowering, with large blossoms in shades of yellow, white and scarlet. These remain closed during the heat of the day, but open to their full beauty early in the evening.



MATRICARIA



MIGNONETTE

near streams, fountains or damp rockeries. Does well in shady spots. CULTURE. Start indoors in February, if blooms are wanted first year, and transplant outdoors in April. Seed may also be sown out-doors in the fall.

1398 *M. alpestris*—Bright blue, trailing, blooms in April. Pkt. 10c, ¼ oz. 50c.

1399 *M. alpestris alba*—Pure white, blooms in April. Pkt. 10c, ¼ oz. 50c.

1400 *M. alpestris roseum*—Bright rose, blooms in April. Pkt. 10c, ¼ oz. 50c.

1401 *M. palustris sempleflorens*—Ever blooming, beginning to flower in May and continuing until fall. Pkt. 10c, ¼ oz. 60c.

STOKES WINDERMoor NASTURTIUMS

While we do not offer a complete list of varieties, those that appear here are in our opinion the best suited for the garden. They comprise a very wide selection of colors and types useful for bedding, edging and bordering.



DWARF NASTURTIUM

CULTURE. Sow seed outdoors in May, thinning plants not closer than 12 inches. No special care required.

1395 Windermoor grown Mixture. Pkt. 10c, oz. 15c, ¼ lb. 50c.

MOMORDICA ☉ ± 10 feet

Trailing vine with ornamental foliage. The fruit is golden yellow and warted, which, when ripe, opens and discloses its seeds and brilliant carmine interior.

CULTURE. Seed sown outdoors in May. 1396 *M. balsamina* (Balsam Apple)—Round, apple-shaped, warted fruits. Pkt. 10c.

1397 *M. charantica* (Balsam Pear)—Pear shaped, warted fruits. Pkt. 10c.

MORNING GLORY—See *Convolvulus* and *Ipomea*

MOURNING BRIDE—See *Scabiosa*

MYOSOTIS* (Forget-me-not) 12 inches

Very popular charming little plants, producing star-like flowers in great profusion. Best suited for a moist soil, as



MYOSOTIS

TALL GREEN AND DARK-LEAVED NASTURTIUMS (*Tropaeolum majus*)

Beautiful climbing varieties, suitable for trellis, porch, arbor, etc. Seed pods of these varieties when gathered green are excellent for pickling.

1409 Chameleon (Coquette)—Various colored flowers borne on the same plant.

1410 Jacqueminot—Bright crimson.

1411 Spotted—Yellow, spotted with garnet.

1412 Vesuvius—Dark leaves, salmon flowers.

1413 Stokes Choice Mixed—All colors.

Price, each of above. Pkt. 10c, oz. 20c, ¼ lb. 60c, 1 lb. \$2.00.

VARIEGATED AND SPOTTED-LEAVED NASTURTIUMS

1414 Queen of the Tall Variegated ±—Exquisite green foliage, splotted with white blossoms, large and bright colored. Pkt. 10c, oz. 20c, ¼ lb. 60c, 1 lb. \$2.00.

LOBB CLIMBING NASTURTIUMS

Similar to the Tall Nasturtiums, but flower more freely and are more prolific in red shades.

1415 Ivy-Leaved—Leaves resemble ivy, flowers salmon red.

1416 Giant of Battles—Light yellow, blotched with red.

1417 Black Prince—Dark green foliage, flowers crimson.

1418 Spitfire—Orange vermillion.

Price, each of above. Pkt. 10c, oz. 20c, ¼ lb. 60c, 1 lb. \$2.00.

NICOTIANA ☉ (Sweet Scented Tobacco) 24 inches

A charming bedding plant, producing a profusion of petunia-like flowers emitting a fragrant perfume and appearing in summer and fall.

CULTURE. Sow seed outdoors early in the spring and thin to 18 inches apart.

1419 *N. hybrida grandiflora mixed*—Large flowered, sweet scented hybrids in many colors. Pkt. 10c, ¼ oz. 25c.

1420 *N. sandrae hybrida*—A beautiful type with many-colored flowers. Pkt. 10c, ¼ oz. 25c.

DWARF GREEN AND DARK LEAVED NASTURTIUMS

Suitable for bedding and edging in a variety of color schemes.

1402 Aurora—Crimson, blotched with chrome yellow.

1403 Beauty—Canary yellow, blotched with scarlet.

1404 Chameleon—Bears vari-colored blossoms on the same plant.

1405 Empress of India—Bright crimson flowers, dark green leaves.

1406 Vesuvius—Flowers salmon, leaves dark green.

1407 Choice Mixture of Dwarf Nasturtiums.

Price, any of above. Pkt. 10c, oz. 20c, ¼ lb. 60c, 1 lb. \$2.00.

DWARF IVY-LEAVED NASTURTIUMS

1408 Assorted Ivy Leaved—Leaves dark green and shaped like ivy. Blossoms handsomely fringed. Pkt. 10c, oz. 40c, ¼ lb. \$1.25.

NIGELLA ☉ (Love-in-the-Mist) 18 inches

The curiously shaped flowers are surrounded by a mist of slender, fibrous leaves.

CULTURE. Sow seed outdoors early in the spring and thin to 10 inches. May also be sown in the fall.

1421 N. damascena alba—Double flowers, snowy white. Pkt. 10c.

1422 Miss Jekyll—Large cornflower-blue double flowers. Pkt. 10c.

1430 N. hispanica—Bright blue. Pkt. 10c.

OXALIS ☉ 8 inches

A splendid plant with brilliant flowers, blooming all summer, suitable for rustic baskets, edging, pot plants, etc.

CULTURE. Start in March indoors, setting out in May. May be planted closely together.

1423 O. corniculata purpurea—Deep yellow, brown leaves, very interesting. Pkt. 10c.



NIGELLA

PASSIFLORA ✕ □ (Passion Flower) 15 feet

A magnificent ornamental twiner with beautiful flowers, produced in the greatest profusion throughout the season in the greenhouse.

CULTURE. Sow indoors in spring and transplant to pots or beds. Train vines up the greenhouse wall.

1424 P. caerulea—Sky blue flowers. Pkt. 10c.

WINDERMoor PANSIES ☉ (Heartsease) 6 inches

CULTURE. Seeds are sown indoors or under glass in March and transplanted to pots or flats when 1½ inches high. They are set outdoors when danger of frost is past. Such plants begin to bloom in June. If sown outdoors in April and transplanted, they will begin to bloom in July. May be sown in the fall and used as potted plants in the house.

GIANT TRIMARDEAU PANSIES

This type replaces the ordinary pansies, being more hardy and better adapted to northern climates.

1421 Emperor William—Beautiful, dark navy blue. Pkt. 15c, ⅓ oz. 75c.

1422 King of the Blacks—Pure black, velvety. Pkt. 15c, ⅓ oz. 75c.

1423 Bronze—Brilliant bronze shades. Pkt. 15c, ⅓ oz. 75c.



PANSY

PANSIES IN MIXTURE

1424 Giant Trimardeau—Great variety of colors. Pkt. 15c, ⅓ oz. 75c.

1425 Bugnot's Giant—Shades of bronze, red and cardinal. Pkt. 25c, ⅓ oz. 80c.

1426 Cassier's Giant—Finest blotched varieties, mostly light with dark spots. Pkt. 25c, ⅓ oz. \$1.00.

1427 Mme. Perret—Great diversity of red and wine-colored shades. Pkt. 25c, ⅓ oz. 75c.

1428 Masterpiece—A remarkable pansy, with each petal frilled. Dark shades predominate. Pkt. 25c, ⅓ oz. \$1.00.

NEW VARIETIES

1429 Orchidae flowered—In beautiful, delicate apple-blossom shades. Pkt. 25c, ⅓ oz. 75c.

PELARGONIUM* (Geranium) 18 inches

Readily produced from seed and bloom the first year.

CULTURE. Sow seed in March indoors, and keep at a temperature of 65°. Pot off when 2 inches high and set outdoors when danger of frost is past. Pot in the fall and keep indoors.

1433 P. zonale—Many beautiful shades of scarlet and red. Pkt. 10c.



PETUNIA

PETUNIA* 18 inches

An ornamental, profuse-flowering garden favorite, equally effective and beautiful when grown in pots in the home or planted outdoors in beds or mixed borders.

CULTURE. The seed is extremely small and the best results are obtained by planting in a warm, sunny spot (preferably sandy loam) in May or by starting indoors in March. Plants should be thinned to 12 inches apart. Seed may be sown in the fall for winter flowering plants.

1430 Petunia hybrida (Inimitable)—Beautifully striped and blotched. Single flowering. Pkt. 10c.

1431 Grandiflora—Extra large flowered, superior to Giant of California variety. Pkt. 15c.

1432 Hybrida fringed—Fine, large, fringed flowers in a remarkable variety of colors. Pkt. 15c.

PHLOX DRUMMONDI ○ 8-12 inches

Flowers of great beauty, blooming throughout the season as a rich mass of color. It is one of the easiest garden plants to raise.

CULTURE. Seed may be sown outdoors in April and the plants thinned to 12 inches apart. Commences to bloom late in June.

1434 Grandiflora alba—Snowy white, large flowers.

1435 Grandiflora crimson—Bright crimson, large flowers.

1436 Grandiflora Isabellina—Bright yellow, large flowers.

1437 Mixed—Splendid mixture of the above colors.

1438 Nana compacta—A mixture of many colors. Its extra dwarf size (8 inches) makes it very suitable for edgings and ribbons.

Prices, each of above. Pkt. 10c, 1/8 oz. 50c.



PHLOX

PHLOX DECUSSATA* (Perennial Phlox) 24 inches

A hardy perennial, much different from Phlox Drummondii.

1441 Mixed—A variety of attractive colors. Pkt. 10c.

PINKS—See Dianthus

PORTULACA ○ (Moss Rose) 6 inches

Particularly suited for a hot, dry spot. Produces large flowers in many colors, which bloom throughout the summer. Suitable for rock work, baskets, borders, edges, ribbons, etc.

CULTURE. Sow seed outdoors in April and thin to 4 inches apart. They may be readily transplanted.

1439 Double large flowering mixed—Unusually large double flowers in whites, reds and yellows. Pkt. 10c, 1/8 oz. 35c.

1440 Single Mixed—In the same colors as above. Pkt. 10c, 1/8 oz. 30c.

POPPY ○ (Papaver) 24 inches

A genus containing remarkably showy, free-flowering plants, very useful in beds, mixed borders, etc.

CULTURE. Sow seed outdoors as early in the spring as possible and thin out to 6 inches apart. Make successive plantings in order to secure a continual bloom.

SINGLE ANNUAL POPPY

1442 Danebrog—Bright scarlet flowers with a silvery spot on each petal. Pkt. 10c.

1443 Shirley—Delicate satin-like flowers in shades of salmon-pink, peach and rose. Center white. Pkt. 10c, oz. 45c, 1 lb. \$4.00.

CALIFORNIA POPPY—See Eschscholtzia



SHIRLEY POPPY

1444 Flanders Poppy—Immortalized by many songs and verses. This beautiful poppy growing on the battlefields of Flanders has become known the world over. Pkt. 10c. (See inside of front cover).

DOUBLE ANNUAL POPPY

1445 Chinese double dwarf mixed—An annual Oriental poppy, in several brilliant shades. Pkt. 10c.

PEONY FLOWERED

Produces gigantic ball-shaped flowers in various brilliant shades.

1446 Double White

1448 Double Purple

1447 Double Rose

1449 Double Mixed

Each of the above—Pkt. 10c.

PERENNIAL POPPY

1450 Oriental Mixed—Large, single, brilliant scarlet flowers. Very showy. Pkt. 10c.

1451 Iceland Poppy (Papaver croecum) (12 inches)—Brilliantly colored flowers, appearing first year, useful for cutting. Hardy. Single mixed. Pkt. 10c.

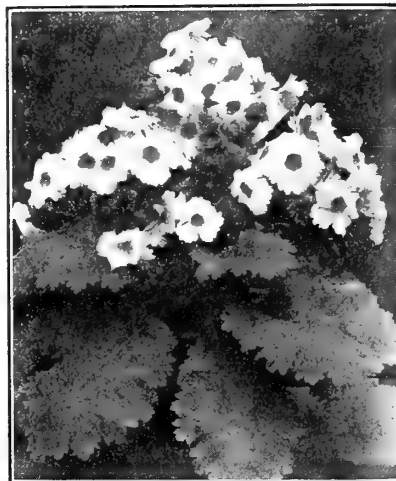
PRIMULA CHINENSIS † □

(Chinese Primrose)
12 inches

A charming, profusely flowering plant, especially ornamental for winter and early spring decoration. A greenhouse perennial which makes a desirable house plant.

CULTURE. Sow seeds indoors in flats or pots, from April to August. When large enough set in individual pots. Plants thus grown will bloom during the winter.

1452 P. chinensis fimbriata—Large flowering, beautifully fringed in many colors. Pkt. 25c.



PRIMULA CHINENSIS

PRIMULA JAPONICA † (Japanese Primrose)

10 inches

A hardy primrose, excellent for borders, blooming early in the spring. Seed is sown outdoors in the spring, in permanent beds. Give protection with litter through the winter.

1453 **Choice Mixed**—Bright colors, many shades. Pkt. 20c.



PYRETHRUM

PYRETHRUM ○
(Golden Feather)

8 inches

Highly ornamental free flowering plant, very effective in borders.

CULTURE. Sow outdoors early in the spring. Seed may be started indoors for early flowering.

1454 **P. roseum**—Choice single flowering mixed, red shades predominating. Pkt. 10c.

RHODANTHE ○
(Swan River Everlasting) 12 inches

A pretty everlasting particularly decorative in the garden. Suitable for ribbons, edgings and borders. Free flowering.

CULTURE. Start indoors and transplant to garden middle of May.

1455 **Single flowering mixed**—White and rose flowers. Pkt. 10c.

RICINUS ○ (Castor Bean) 6-15 feet

A magnificent tall-growing plant with picturesque foliage and brilliantly colored fruit, used in beds and singly as ornamental foliage, plants giving a tropical effect to the garden.

CULTURE. Plant outdoors early in the spring and thin out to 4 feet each way.

1456 **R. Gibsonii** (6 feet)—Very dark leaved foliage. Pkt. 10c.

1457 **R. zanzibariensis mixed** (12 feet)—Leaves 3 feet across, deeply lobed. Plant pyramidal. Pkt. 10c.

1458 **R. sanguineus** (6 feet)—Leaves dark green, stem red. Pkt. 10c.

ROSE CAMPION—See *Lychnis*

SALPIGLOSSIS ○ 30 inches

Useful for autumn decoration. The curious penciled and marbled petunia-like flowers produce attractive effects in beds, borders or edgings.

CULTURE. Start seed in March indoors for early flowering. Set outdoors in May, one foot apart each way. Begins to bloom in August and continues until frost.

1459 **S. grandiflora** (Emperor) mixed—Improved strain, large flowering, many colors. Pkt. 10c.

1460 **S. nana** (dwarf mixed)—Large flowering dwarf variety in many shades and colors. Pkt. 10c.

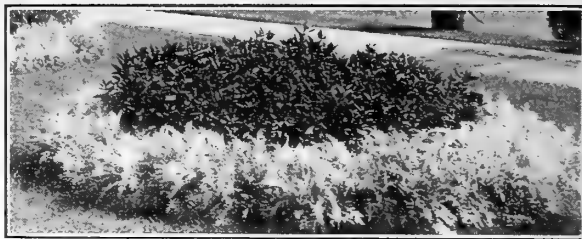
SALVIA • (Scarlet Sage) 18 inches

A standard bedding and border plant, blooming from July until October. The brilliant colors are very effective.

CULTURE. Start plants indoors in February or March and transplant to the garden about May 15th. May be taken indoors in the fall as a house plant.

1461 **Fireball**—Brilliant scarlet colored flowers. Pkt. 15c.

1469 **Salvia patens** (Blue Sage)—Intense blue flowers. Pkt. 25c.



SALVIA WITH DUSTY MILLER BORDER

SCABIOSA ○ (Mourning Bride) 24-36 inches

Handsome, showy plants with beautifully variegated flowers. Useful for mixed borders.

CULTURE. Sow seed outdoors in April and thin to 24 inches apart. May also be started indoors and later transplanted to the garden.

LARGE FLOWERING DOUBLE

1462 **Purple**

1463 **Red**

1464 **White**

1465 **Mixed, all colors**

Each of above—Pkt. 10c.

SCARLET RUNNER BEANS ○ ± 10 feet

Rapidly growing climber, having bright scarlet pea-shaped flowers. The beans may be eaten.

CULTURE. Like garden pole beans.

1466 **Selected beans.** Pkt. 10c, oz. 20c, ¼ lb. 60c, 1 lb. \$1.50.

SCHIZANTHUS ○ (Butterfly Flower) 12 inches

Pyramidal bushes with charming flowers used for borders.

CULTURE. May be started indoors, but usually sown in the garden in April.

1467 **Mixed**—Many striking colors. Pkt. 10c.

SENSITIVE PLANT—See *Mimosa*

SMILAX † ± □ 10 feet

A graceful climbing plant with small, beautiful, glossy green foliage which is used for table decoration and with bouquets.

CULTURE. Soak seed in warm water for 24 hours before planting, as it germinates slowly. Even then it requires 8 weeks before the plant appears. May be planted in pots or baskets.

1468 **Windermoor Standard.** Pkt. 10c.

Snapdragon—See *Antirrhinum*

STOCKS ○ (Gilliflower) 12-18 inches

A popular and beautiful "old-fashioned" favorite. Our improved strains are the most charming of garden flowers and are equally effective whether for bedding, edging, bordering or pot culture.

CULTURE. Start plants indoors in March and transplant to the garden about May 15th, not closer than 10 inches. May also be sown outdoors in April.

EARLY FLOWERING BROMPTON (Beauty of Nice)

Superior imported English strain, flowering at the same time as the Ten Weeks, but having larger spikes of blooms.

1470 **Princess Alice**—Snow white. Pkt. 10c.

1471 **Queen Alexandra**—Lilac. Pkt. 10c.

1472 **Beauty of Nice**—Flesh pink. Pkt. 10c.

DOUBLE FLOWERING TEN WEEKS

Early maturing, large flowering and desirable for cutting.

1473 **Canary yellow.** Pkt. 10c.

1474 **Blue.** Pkt. 10c.

1475 **White.** Pkt. 10c.

1476 **Rose.** Pkt. 10c.

1477 **Blood red.** Pkt. 10c.

1478 **Mixed, all colors.** Pkt. 10c, ¼ oz. \$1.00.

**STOKESIA CYANEA* (Cornflower Aster)****18 inches**

A rare and attractive perennial, bearing lavender colored cornflower-like blossoms which are in continual bloom from July to October. Useful for borders.

CULTURE. Start plants indoors and transplant to garden in May, not closer than 8 inches apart. May also be started outdoors in April.

1479 S. cyanea mixed—Contains many handsome colors. Pkt. 25c.

STOKES SWEET PEAS

The sweet pea is so well known to every gardener that a description is superfluous. There are so many varieties of this flower that it would require a fairly large book to describe them. We are limiting ourselves to a selection of varieties which our past experience has

**STOKESIA**

shown to be in most demand. This consists of all the usual colors, together with some new and attractive shades.

CULTURE. A highly fertile, well-drained loam with plenty of decayed manure is requisite for the best results. In the latitude of Philadelphia seed may be sown from March 15th to April 15th, depending on the weather. The seed is usually sown in rows. Make a furrow 4 inches deep and sow the seed as you would garden peas. Cover the seed about one inch deep and when the seedlings are 3 inches in height, thin out to 4 inches apart. As sweet peas are climbers, they must have support. While trellises, wires or cords are excellent, brush will give the best results. The support should be at least 5 feet high. When in bloom cut the flowers as often as possible, not letting them run to seed, which prevents further blooming.

SPENCER VARIETIES

- 1480 Afterglow—Blue wings, standard blue shading to rose.
 - 1481 America—White ground, striped crimson.
 - 1482 Apple Blossom—Rose standard and wings waved.
 - 1483 Asta Ohn—Lavender.
 - 1484 Blanche Ferry—Red and white.
 - 1485 Hercules—Pink.
 - 1486 Decorator—Rose overlaid with terra cotta.
 - 1487 Dragonfly—Lavender and rose.
 - 1488 Florence Morse Spencer—Blush pink.
 - 1489 Gladys Unwin—Pale pink.
 - 1490 Hilary Christie—Salmon orange.
 - 1491 Lovely—Rose and flesh pink.
 - 1492 May Unwin—Orange scarlet.
 - 1493 Windermoor assorted—A special mixture of the finest colors.
- Price, each of above—Pkt. 10c, oz. 50c, $\frac{1}{4}$ lb. \$1.50.
- 1494 Collection of a packet each of the above thirteen varieties. \$1.00.

EARLY FLOWERING SPENCERS

- 1495 Blue Jacket—Dark self navy blue. Pkt. 15c, oz. \$1.00.
 - 1496 Dazzler—Bright orange. Pkt. 10c, oz. 80c.
 - 1497 Early King—Crimson and scarlet. Pkt. 10c, oz. 50c.
 - 1498 Early Sankey—Pure white. Pkt. 10c, oz. 50c.
 - 1499 Lavender King—Deep lavender. Pkt. 10c, oz. 65c.
- EARLY FLOWERING SPENCERS—Continued**
- 1500 Mauve Beauty—Purple and mauve. Pkt. 10c, oz. 70c.
 - 1501 Sweet Briar—Pink. Pkt. 10c, oz. 50c.
 - 1502 Collection—A packet each of the above seven varieties 60c.

**SWEET PEA—LOVELY****GRANDIFLORA VARIETIES**

- 1503 Dorothy Eckford—Pure white.
 - 1504 Helen Pierce—Blue and white marbled.
 - 1505 King Edward VII—Bright red.
 - 1506 Lord Nelson—Navy blue.
 - 1507 Miss Willmott—Orange pink.
 - 1508 Queen Alexandra—Deep scarlet.
- Price, each of above—Pkt. 10c, oz. 25c, $\frac{1}{4}$ lb. 75c.
- 1509 Collection—Pkt. each of above six varieties 50c.
- 1510 Windermoor Standard Mixture—A choice assortment of the above colors. Pkt. 5c, oz. 20c, $\frac{1}{4}$ lb. 50c, 1 lb. \$1.50.

SWEET SULTAN—See Centaurea

SWEET WILLIAM* (Dianthus barbatus)**18-24 inches**

A free-flowering favorite found in every "old-fashioned" garden. It produces a splendid effect in beds and in mixed borders.

CULTURE. Sow outdoors in April and later thin out to 12 inches apart. In the North some winter protection should be given. Seed may also be sown in September. Will not bloom until second season.

1511 Single mixed—Large flowered, single varieties in many colors. Pkt. 10c.

1512 Double mixed—An assortment of the newer varieties and shades. Pkt. 10c.

TAGETES—See Marigold

**SWEET WILLIAM**

THUNBERGIA ⊙ ‡ (Black Eyed Susan) 5 feet

Slender, rapidly growing climbers, having a profusion of extremely pretty flowers. Useful for hanging baskets, lawn vases, trellises, porches, etc.

CULTURE. Sow outdoors early in the spring. No special care required.

1513 T. alata (mixed)—Flowers white, buff and orange. **Pkt. 10c.**

VERBENA • 12 inches

A perennial which is usually grown as an annual. It is a popular favorite for borders, boxes and beds. A profusion of flowers appear from July until October.

CULTURE. For early flowering start plants indoors. Otherwise sow outdoors in April or May and thin out or transplant not closer than 18 inches apart, as the plants will cover the ground.

1514 V. hybrida coerulea—Large-flowered blue. **Pkt. 10c.**

1515 V. hybrida alba—Mammoth white. **Pkt. 10c.**

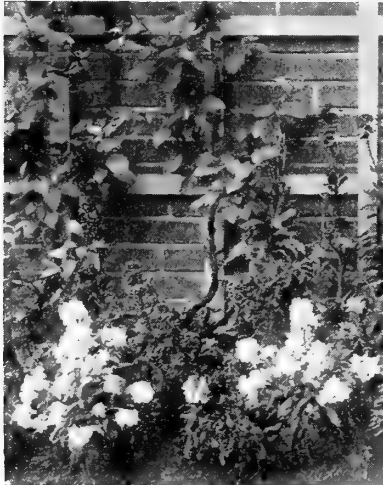
1516 V. hybrida rubra—Large-flowering red. **Pkt. 10c.**

1517 V. hybrida striata—Beautiful, large, brilliantly striped blossoms. **Pkt. 10c.**

1518 V. hybrida—Special large-flowered mixed. **Pkt. 10c.**

VINCA • □ (Periwinkle) 15 inches

Very ornamental, free-flowering, evergreen shrub with glossy green foliage and handsome flowers. Useful for summer bedding or borders and pot culture.



WALLFLOWER

CULTURE. Sow seeds indoors in March or April. The plants will flower in midsummer. May be removed and potted in the fall and kept in bloom during winter.

1519 V. alba—Pure white. **Pkt. 10c.**

1520 V. rosea—Bright rose with crimson eye. **Pkt. 10c.**

WALLFLOWER • 18 inches

Deliciously fragrant flowers, greatly prized for bouquets. Very useful in the spring garden for beds, borders, ribbons and sunken pots.

CULTURE. Sow seed indoors February or March and pot when two inches high. Set outdoors May 15th, 12 inches apart. In September remove indoors and plants will bloom all winter. Will not winter outdoors in the North.

1521 Purple—A beautiful, large-flowered, single variety. **Pkt. 10c.**

1522 Cloth of Gold—Golden yellow, large, single-flowering. **Pkt. 10c.**

1523 Early Brown—Brownish red, large, single-flowering. **Pkt. 10c.**

1524 Double mixed—Fragrant, large, double-flowering sorts in many colors. **Pkt. 10c.**

WISTARIA SINENSIS ‡ ‡ 20 feet

A well-known, rapidly-growing hardy perennial climber, useful for covering trellises, porches and arbors. The beautiful, fragrant, pale blue flowers appear in spring and fall.

CULTURE. Start plants in the house in March, transplanting into permanent situation when danger of frost is over.

1525 Selected—**Pkt. 25c.**

WOOLFLOWER—See Celosia

XERANTHEMUM ⊙

24 inches

Free-flowering border plants. An everlasting, which makes beautiful winter bouquets.

CULTURE. Sow outdoors early in May and thin to 18 inches apart. Bloom all summer.

1526 X. annum fl. pl.—Double flowering, in white, red and purple colors. **Pkt. 10c.**

ZINNIA ⊙ 24 inches

Profusely flowering annuals of great beauty and superb coloring. Effective in beds, borders or groups. Begin to bloom in July and continue until frost.

CULTURE. Sow seed outdoors as early as possible, later thin plants to 12 inches apart. May also be started under glass. No special care is required.

DOUBLE FLOWERED ELEGANS

An improved strain having flowers 3 inches in diameter, in many colors.

1527 Z. elegans coccinea—Bright scarlet. **Pkt. 10c.**

1528 Z. elegans yellow—Brilliant yellow. **Pkt. 10c.**

1529 Z. elegans maroon—Deep maroon. **Pkt. 10c.**

1530 Z. elegans alba—Pure white. **Pkt. 10c.**

1531 Z. elegans mixed—All above colors. **Pkt. 10c.**

GIANT FLOWERED

Flowers usually 5 inches in diameter.

1532 Golden yellow. **Pkt. 15c.**

1533 White. **Pkt. 15c.**

1534 Scarlet. **Pkt. 15c.**



ZINNIA ELEGANS



WISTARIA

STOKES STANDARD FIELD SEEDS

Owing to unsettled market conditions and the necessity of quoting prices far in advance of the date of issue, we do not guarantee the prices on any of the field seeds. They are subject to revision either upward or downward as the market fluctuates. Prices quoted do not include transportation charges, except where noted. For large quantities please write to us for the latest quotations, and we will be glad to attend to your inquiry immediately.

SEED CORN

No. 1600—Longfellow Flint

One of the best and most prolific varieties of yellow flint corn, suitable for any section north of the line where early dent corns will not mature. The ear averages from 13 to 16 inches long, 8 rowed, deep orange in color and cob small. We recommend it for Northern New Jersey, Northern Pennsylvania, New York and New England. This corn is New England grown. Price, not including transportation, $\frac{1}{2}$ pk. 65c, 1 pk. \$1.15, $\frac{1}{2}$ bu. \$2.00, 1 bu. \$3.50, 5 bu. \$16.00.

No. 1601—White Cap Yellow Dent

(100 Day Bristol Strain)

The 100 Day Bristol strain has been developed in the neighborhood of Penn's Manor, near Bristol, Pennsylvania. It is somewhat smaller and earlier than the White Cap Yellow Dent and accordingly matures farther north than the old standard. The kernel is light yellow with a white cap, giving the ears an almost pure white appearance. The cob is small and varies from white to red in color. The stalk attains a height of 8 feet or more and is splendid for fodder. When husked it is uniform in size and shape and in yield is up to standard. Price, not including transportation, $\frac{1}{2}$ pk. 65c, 1 pk. \$1.15, $\frac{1}{2}$ bu. \$2.00, 1 bu. \$3.50, 5 bu. \$16.00.

No. 1602—Improved Leaming

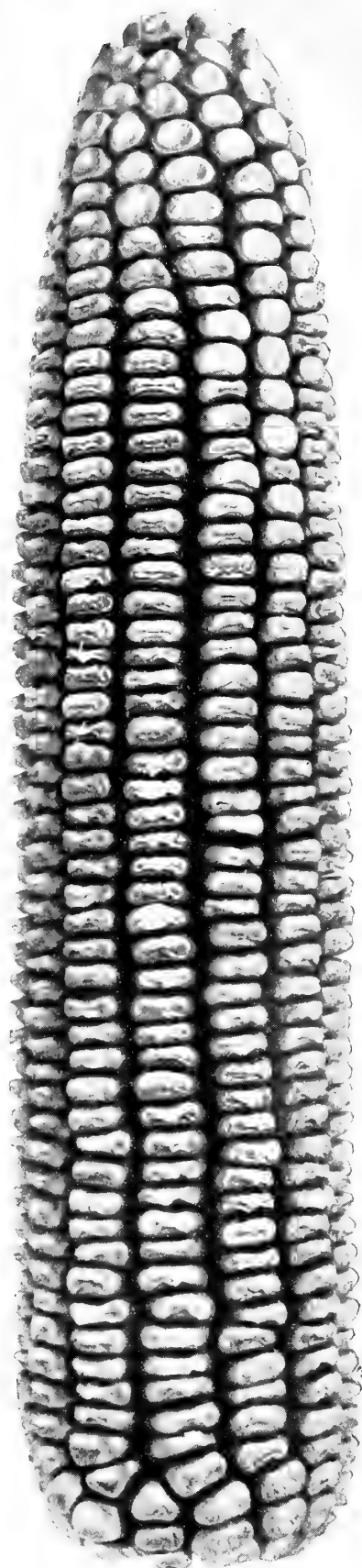
An early dent corn which originated in Ohio. It matures in about 110 days. The ears average 12 to 15 inches in length, with an average of 16 to 20 rows. The kernels are wedge shaped, light yellow on the cap, shading reddish yellow. The cob is small. The stalks will average 8 feet in height and are sufficiently heavy to withstand high winds and storms. In the flint corn country it is valuable as a silage corn. The corn we offer is grown in New Jersey. Price, not including transportation, $\frac{1}{2}$ pk. 65c, 1 pk. \$1.15, $\frac{1}{2}$ bu. \$2.00, 1 bu. \$3.50, 5 bu. \$16.00.

No. 1603—Reid's Yellow Dent

This is one of the widely grown corns in the northern part of the corn belt. Our experience has shown that it matures well in the latitude of Philadelphia. Locally it is often confused with Leaming, but is a much larger corn. It matures in 115 days. The ear averages 12 to 14 inches long, usually with 18 rows. The cob is very small. The kernels are a bright golden yellow and differ from Leaming in that the caps are rougher and the kernel more square in shape. The stalk grows to a height of 8 feet or more and furnishes excellent fodder. In northern latitudes it is used for silage corn. Price, not including transportation, $\frac{1}{2}$ pk. 65c, 1 pk. \$1.15, $\frac{1}{2}$ bu. \$2.00, 1 bu. \$3.50, 5 bu. \$16.00.

No. 1604—Eureka Ensilage

This variety is one of the standard ensilage corns for the North. It surpasses others in the great growth of foliage and the fact that in favorable seasons it bears ears on the stalk. In the South it grows from 12 to 15 feet in height and produces ears measuring 12 inches or more in length, with a small cob. The kernels are pure white, almost square and exceptionally deep. The stock we offer has been grown in the Central Virginia Plateau, which is conceded to be the best source for seed corn of this variety. Price, not including transportation, $\frac{1}{2}$ pk. 65c, 1 pk. \$1.15, $\frac{1}{2}$ bu. \$2.00, 1 bu. \$3.50, 5 bu. \$16.00.



IMPROVED LEAMING (Natural Size)

WINDERMOOR PASTURE AND MOWING MIXTURES

The object to be obtained is a continual growth of rich pasturage from spring to fall. Soil sown with a variety of different grasses that are adapted to it, and which attain perfection at alternate months from April to October, will produce much larger and more satisfactory crops, both for hay and pasturage, than only one or two kinds. If seed is sown in spring, it should be done early, while the land is cool. We are always glad to give our customers the benefit of our experience, and shall take pleasure in advising you as to suitable grasses for your soils and special conditions, if you will correspond with us in regard to it.

These famous mixtures are well-balanced combinations of a number of native and acclimated foreign grasses and clovers, blended so as to produce a permanent, dense and deep-rooted turf that will yield, year after year, the maximum quantity of hay, or afford, if desired, a constant and abundant pasture. The yield of hay, under favorable conditions, averages three to four tons per acre at the first cutting. After a hay crop is cut, the grass commences to grow at once, recovering its verdure in a few days, and affords excellent pasturage, even through dry summer weather. Both our No. 1 Mixture for permanent pastures, and our No. 2 Mixture for permanent mowing, if properly laid down, will maintain their valuable qualities for twenty years or more, if they are occasionally top-dressed with manure and resown lightly with grass seed.

Sow Forty Pounds to the Acre

No. 1 Mixture for Dry Upland Pastures

Hard Fescue, Creeping Bent, Orchard Grass, Perennial Rye, Tall Meadow Oat.

No. 2 Mixture for Lowland Meadow Pasture

Creeping Bent, Canadian Blue, Meadow Fescue, Orchard Grass, Perennial Rye, Red Top, Tall Meadow Oat.

No. 3 Mixture for Dry Upland Mowing

Orchard Grass, Perennial Rye, Red Top, Hard Fescue, Tall Meadow Oat, Alsike Clover.

No. 4 Mixture for Low Meadow Mowing

Kentucky Blue, Meadow Fescue, Meadow Foxtail, Orchard Grass, Perennial Rye, Tall Meadow Fescue.

Price of any of above mixtures, \$40.00 per 100 lbs., F. O. B. Moorestown, N. J. (Subject to change.)

GRASS AND FORAGE PLANT SEED

	Per lb. Postpaid	Per 100 lbs. Not Postpaid
1605 Bermuda Grass (<i>Cynodon dactylon</i>).....	.75	
1606 Brome Grass (<i>Bromus</i>).....	.50	
1607 Canadian Blue Grass (<i>Poa compressa</i>).....	.30	
1608 Creeping Bent Grass (<i>Agrostis stolonifera</i>).....	.75	
1609 Perennial Rye Grass (<i>Lolium perenne</i>).....	.25	
1610 Hard Fescue (<i>Festuca duriuscula</i>).....	.55	
1611 Italian Rye Grass (<i>Lolium italicum</i>).....	.25	
1612 Kentucky Blue Grass (<i>Poa pratensis</i>).....	.55	
1613 Meadow Fescue (<i>Festuca pratensis</i>).....	.55	
1614 Orchard Grass (<i>Dactylis glomerata</i>).....	.30	
1615 Red Top (<i>Agrostis vulgaris</i>).....	.40	
1616 Rhodes Grass.....	.80	
1617 Rhode Island Bent Grass (<i>Agrostis canina</i>).....	.55	
1618 Sheep's Fescue (<i>Festuca ovina</i>).....	.55	
1619 Sudan Grass.....	.20	
1620 Sweet Vernal, True Perennial (<i>Anthoxanthum odoratum</i>).....	.80	
1621 Tall Meadow Fescue (<i>Festuca elatior</i>).....	.55	
1622 Tall Meadow Oat Grass (<i>Avena elatior</i>).....	.55	
1623 Timothy.....	.35	

Write for Prices

CLOVERS

1624 Medium Red Clover (*Trifolium pratense*, L.) lb. 60c, 10 lb. \$5.50, postpaid. F. O. B. Moorestown, 10 lb. \$5.00, 100 lb. \$45.00.

1625 Mammoth Red Clover (*Trifolium Medium*, L.) lb. 70c, 10 lb. \$6.50, postpaid. F. O. B. Moorestown, 10 lb. \$6.00, 100 lb. \$58.00.

1626 Alsike Clover (*Trifolium hybridum*, L.) lb. 70c, 10 lb. \$6.50, postpaid. F. O. B. Moorestown, 10 lb. \$5.75, 100 lb. \$48.00.

1627 Crimson or Scarlet Clover (*Trifolium incarnatum*, L.) lb. 25c, 5 lb. \$1.10, postpaid. F. O. B. Moorestown, 10 lb. \$1.80, 100 lb. \$15.00.

1628 White Dutch Clover (*Trifolium repens*) lb. 90c, 10 lb. \$8.50, postpaid. F. O. B. Moorestown, 10 lb. \$8.00, 100 lb. \$75.00.

1629 Sweet Clover (*Melilotus alba*) (hulled) lb. 35c, 10 lb. \$3.00, postpaid. F. O. B. Moorestown, 10 lb. \$2.75, 100 lb. \$25.00.

1630 Alfalfa—Best quality northwestern grown seed. lb. 50c, 10 lb. \$4.75, postpaid. F. O. B. Moorestown, 10 lb. \$4.75, 100 lb. \$45.00.

1634—Hairy Vetch

(*Vicia villosa*)

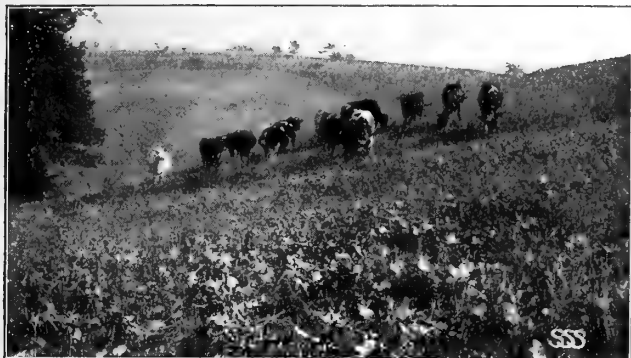
This is also known as Sand Vetch, Winter Vetch or Russian Vetch and is planted as a winter annual. It is widely used as a forage and cover crop, doing well in any well-drained soil but especially adapted for sandy soil. As this variety stands cold weather very well, it may be sown in mixture with a small grain which, on sandy soils, is generally rye. There is no legume at present known which is superior to it in the Eastern States as a cover crop. Price, 10 lb. \$2.75, postpaid. 100 lb. \$25.00, F. O. B. Moorestown. (Prices subject to change.)

Soy Beans

In the East the general use for Soy Beans is as a soil improvement crop, with the exception of the latitudes south of Philadelphia where it is grown for seed. It is an annual plant belonging to the legumes, which gather nitrogen from the air. It grows very rapidly and is valuable for silage, hay or summer pasture for hogs or cattle. Frequently it is planted with silage corn, which balances up the silage ration. As a grain crop, the average yield runs from 15 to 20 bushels per acre. The varieties offered are as follows:

1635 WILSON

MATURES IN 120 DAYS. A black bean, upright in growth with slender stems. It is popular for hay and silage and gives good yields of grain. Price, 10 lb. \$3.50, postpaid; F. O. B. Moorestown, bu. \$9.00.



SOY BEANS IN PASTURE

1636 ITO SAN

MATURES IN 115 DAYS. An early variety, growing about 28 inches tall, having medium sized, straw colored seeds. Excellent for grain purposes. Price, 10 lb. \$3.50, postpaid; F. O. B. Moorestown, bu. \$9.00.

1637 HOLLYBROOK

MATURES IN 130 DAYS. Plants grow 36 inches tall and make good hay. The seeds are medium in size and straw colored. May not be used for grain purposes north of Philadelphia. Price, 10 lb. \$3.50, postpaid; F. O. B. Moorestown, bu. \$9.00.

1638 EARLY BROWN

MATURES IN 100 DAYS. Very similar to Ito San, with the exception that the seeds are brown and somewhat larger. Price, 10 lb. \$3.50, postpaid; F. O. B. Moorestown, bu. \$9.00.

1639 MAMMOTH YELLOW

Will not mature in the North. The vines are 36 inches or more in height and bear considerable foliage, which is excellent for hay or fodder. Price, 10 lb. \$3.50, postpaid; F. O. B. Moorestown, bu. \$9.00.

Cow Peas

The Cow Pea, which is also a bean, differs from the Soy Bean in having long, smooth instead of short, hairy pods. In many respects Soy Beans and Cow Peas are similar in requirements and manner of growth, the chief difference being that Cow Peas are generally cheaper in price and more easily grown for green manure and soil improvement on poor soils, but are not so productive or so easily cured for hay and grain. Cow Peas are sown broadcast at the rate of one and one-half bushels per acre. The hay is almost as good as Soy Bean hay, one to two tons per acre being produced.

1640 WHIPPOORWILL

MATURES IN ABOUT 115 DAYS. While the seed production is light, the quality of the forage is good. The seeds are brown and mottled with light colored spots and streaks. Price, 10 lb. \$2.50, postpaid; F. O. B. Moorestown, ½ bu. \$4.00, bu. \$7.75.

1641 CLAY

Will not mature in the North but is a heavy forage producer. Seeds are tan in color. Price, 10 lb. \$2.50, postpaid; F. O. B. Moorestown, ½ bu. \$4.00, bu. \$7.75.

1642 NEW ERA

Matures in 115 days but does not produce large vines. Seeds are small and reddish-brown in color. Price, 10 lb. \$2.50, postpaid; F. O. B. Moorestown, ½ bu. \$4.00, bu. \$7.75.

1643—Canadian Field Peas

Field Peas do not differ materially from garden peas except that they are trailers. They are chiefly useful in growing as a green manure crop for plowing under. They add nitrogen to the soil. Frequently they are planted for the purpose of cutting and curing as hay. Such hay is in many respects as good as clover. As a rule, however, Field Peas are planted in combination with oats. In New Jersey Field Peas in combination with oats are recommended as a green manure crop to be plowed under before late potatoes, alfalfa, etc. Price, 10 lb. \$1.00, postpaid; F. O. B. Moorestown, ½ bu. \$3.00, bu. \$5.50.

1644—Dwarf Essex Rape

This crop is one of the most valuable for hog pasture or green manure. As its growth is extremely rank, it produces ten or more tons per acre of succulent forage which is excellent for hogs, cattle or sheep. When a foot high, live-stock may be turned into the field and a large amount of pasture furnished at a time of the year when there is little grass. May be sown broadcast or in drills. For broadcasting 5 lb. per acre is sufficient, while 2 lb. should be used for drilling. Price, 1b. 12c, postpaid; F. O. B. Moorestown, 100 lb. \$11.00.

1631—Rosen Rye

This variety is of Russian origin and was introduced into the United States by a student at the Michigan Agricultural College. Upon being tested, it was found that while common rye would produce an average of 10 to 15 bushels per acre, double the yield was obtained with Rosen Rye. While this variety is highly recommended for sandy soil it also does well on the heavier loams. Rosen Rye is a stiff strawed, large headed variety with four rows of grain on the head. We recommend this variety in preference to common rye, as its superiority is so evident. Price, ½ bu. \$2.00, bu. \$3.50, 5 bu. or more \$3.25 per bu., F. O. B. Moorestown. Prices subject to revision.



FIELD OF COW PEAS

Oats

1632 SWEDISH SELECT

This variety has given general satisfaction for a good many years and is highly recommended by several experiment stations. It is apt to be rank in growth on heavy soils but is considered better than any other for sandy loams. Price, bu. \$2.50, 5 bu. or more \$2.25 per bu., F. O. B. Moorestown.

1633 KHERSON OR SIXTY-DAY OATS

This variety was originally introduced from Russia by the United States Department of Agriculture. It is very widely used throughout the corn belt states where mid-season and late varieties are injured by hot weather. We are advised by the Bureau of Plant Industry that Kherson Oats are identical with the Sixty-day. This variety is of considerable value where there is danger of hot, dry weather and is adaptable to the heavier soils where other varieties would lodge. Price, bu. \$2.50, 5 bu. or more \$2.25 per bu., F. O. B. Moorestown.

MANGEL BEETS

1645—Mammoth Long Red

DAYS TO MATURITY, 100. A variety grown in this country for a long time. It was listed by Johnson & Stokes prior to 1889. Older synonyms include Jumbo, Norbitant Giant and Colossal. Mammoth Long Red is probably the most universally grown mangel beet. The roots are extremely large, attaining a growth of at least twelve inches and totaling up a tonnage per acre which is exceptionally heavy. The average weight of well grown Mammoth Long Red Beet roots will be over ten pounds and they have been known to exceed twenty-five pounds. Pkt. 10c, oz. 15c, $\frac{1}{4}$ lb. 45c, 1 lb. \$1.00, 5 lb. \$4.00, postpaid.

1646—Yellow Intermediate

DAYS TO MATURITY, 100. A European variety of long standing carried as Giant of Battles by Walter P. Stokes for a number of years. Sludstrup is another synonym. Yellow Intermediate or Brock's Intermediate has made a splendid reputation with farmers who desire high percentage of feeding value together with high yield per acre. The roots are cylindrical in shape and are very solid. The fact that a large portion of this mangel grows above the ground makes it comparatively easy to harvest. Pkt. 10c, oz. 15c, $\frac{1}{4}$ lb. 45c, 1 lb. \$1.00, 5 lb. \$4.00, postpaid.

1647—Golden Tankard

DAYS TO MATURITY, 100. Probably of French origin. It was listed by Ferry in 1885. Golden Tankard is a smooth, golden fleshed mangel, having large roots tapering sharply at the bottom. The tops of Golden Tankard are comparatively small and for this reason they can be grown closer together than other more spreading varieties. It is especially recommended for sheep and poultry. Pkt. 10c, oz. 15c, $\frac{1}{4}$ lb. 45c, 1 lb. \$1.00, 5 lb. \$4.00, postpaid.

1648—Giant Half Sugar Rose

DAYS TO MATURITY, 100. A standard variety of European origin. Its name indicates some sugar content. It is used for this purpose by some growers, although not in a large way commercially. The Kleinwanzleben is the standard variety amongst the sugar factories. That part of the root which is exposed to the sunlight is a beautiful rose color, the other half being almost pure white. This variety is recommended as satisfactory for stock feeding. Pkt. 10c, oz. 15c, $\frac{1}{4}$ lb. 45c, 1 lb. \$1.00, 5 lb. \$4.00, postpaid.

1649—Improved White Sugar

DAYS TO MATURITY, 100. A standard variety introduced by Vilmorin of Paris, France. It has a rather high sugar content and makes an excellent stock beet. Pkt. 10c, oz. 15c, $\frac{1}{4}$ lb. 45c, 1 lb. \$1.00, 5 lb. \$4.00, postpaid.

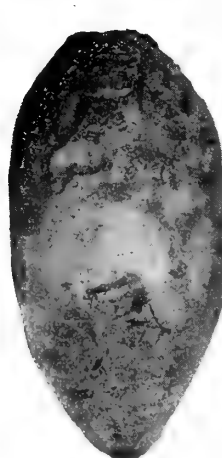


GOLDEN TANKARD



YELLOW INTERMEDIATE

(Scale x 1/6)



GIANT HALF SUGAR ROSE



MAMMOTH LONG RED

WINDERMoor RECLEANED BIRD SEEDS

Our bird seeds are of the highest quality, carefully selected and mixed so that they furnish the highest nourishment.

1650—Canary, Mixed. Price, 1b. 25c, 5 lb. \$1.15, postpaid.

1651—Canary, Plain (Sicily) Price, 1b. 25c, 5 lb. \$1.15, postpaid.

1652—Hemp. Price, 1b. 25c, 5 lb. \$1.15, postpaid.

1653—Millet (Imported). Price, 1b. 15c, 5 lb. 70c, postpaid.

1654—Rape, Bird. Price, 1b. 12c, 5 lb. 50c, postpaid.

1655—Lettuce seed for birds. Price, 1b. 35c, postpaid.

1656—Sunflower seed. Price, 1b. 10c, 5 lb. 45c, postpaid.

(Prices subject to market changes).

WHOLESALE PRICE LIST

The prices in this list have been added to our 1921 seed book in order to satisfy numerous requests for special quotations received from market gardeners, truck growers, greenhousemen, plant growers and other quantity users of seed. While it may appear that there is a discrepancy between the regular catalog prices and the wholesale prices, the buyer should remember that the cost of filling a small order is about the same as the cost of filling a large one. Therefore, in justice, the larger buyer should have prices which effect a greater saving. As the prices are close to the actual wholesale market, we reserve the right to revise them at any time. Buyers of larger quantities than the maximum stated in this list will secure special prices promptly upon request.

The prices in this list **do not apply** to smaller quantities than those stated. In all cases the two and five pound prices are given and with a few exceptions the ten and twenty-five pound prices are included. When ordering quantities between these amounts, for example, three pounds, the five pound price may be taken. Likewise when any quantity between ten and twenty-five pounds is ordered, the twenty-five pound price may be taken. In ordering, please remember that the cost of transportation is **not included** in the price.

In the case of mixed orders, those items ordered from the catalog itself, and which include prepaid charges, will be sent parcel post prepaid, while a separate package is made of seed ordered from this list and sent collect at your expense. In most cases this will be express

collect. For small quantities if you desire to have your order shipped by parcel post, please remit the amount of postage. Your postmaster will tell you the amount required.

C. O. D.

As C. O. D. shipments require more attention on our part and are not routed through the post office as quickly, kindly do not ask us to forward your order by C. O. D., express or parcel post unless a money order or check for twenty per cent. of the total amount accompanies your order.

Charge Accounts

Please do not ask us to ship you seed on credit unless you are known to us or can furnish satisfactory reference from your bank. The terms are net cash in every case and no discounts are allowed.

Please Notice

When writing your order, please use the number opposite each item. The serial numbers prevent mistakes in filling orders and indicate that you have used this list. Also please use the order blank in the front of the catalog. Requests for information and other matters should not be written on the order blanks, as this causes delay in answering them. Please use a separate sheet of paper.

No.	Kind of Seed	Variety	2 lb.	5 lb.	10 lb.	25 lb.
51	Asparagus	Washington	per lb.	\$5.50	\$5.25
51	Asparagus	Washington	per lb.	18.00	16.50
560	Beet, Garden	Crosby Egyptian	per lb.	1.00	.75	\$0.65
564	Beet, Garden	Early Eclipse	per lb.	1.00	.80	.75
562	Beet, Garden	Early Flat Egyptian	per lb.	1.00	.80	.75
566	Beet, Garden	Detroit Dark Red	per lb.	1.00	.80	.75
567	Beet, Garden	Crimson Globe	per lb.	1.00	.80	.75
568	Beet, Garden	Edmand's Early Blood	per lb.	1.00	.80	.75
572	Beet, Garden	Long Smooth Blood	per lb.	1.00	.75	.70
576	Beet, Garden	Windsor Half-Long	per lb.	1.00	.75	.70
572	Beet, Garden	Windsor Half-Long	per lb.	3.25	3.00
1645	Beet, Garden	New Century	per lb.50	.50
1645	Beet, Garden	Mammoth Long Red	per lb.60	.50
1646	Beet, Garden	Yellow Intermediate	per lb.60	.50
1647	Beet, Garden	Golden Tankard	per lb.60	.50
1648	Beet, Garden	Giant Half Sugar Rose	per lb.60	.50
1649	Beet, Garden	Improved White Sugar	per lb.	4.75	4.50
595	Brussels Sprouts	Long Island Improved	per lb.	4.50	4.25	4.00
5108	Cabbage	Copenhagen Market	per lb.	4.50	4.25	4.00
5127	Cabbage	Danish Ballhead or Hollander	per lb.	3.00	2.75	2.50
5101	Cabbage	Early Etampes	per lb.	(50 lb. \$1.75, 100 lb. \$1.60)	2.25	2.25
5100	Cabbage	Early Jersey Wakefield	per lb.	3.00	2.75	2.50
5103	Cabbage	Early Winnigstadt	per lb.	(50 lb. \$1.75, 100 lb. \$1.60)	2.25	2.25
5102	Cabbage	Charleston Wakefield	per lb.	3.00	2.75	2.50
5115	Cabbage	All Head Early	per lb.	(50 lb. \$1.75, 100 lb. \$1.60)	2.25	2.25
5117	Cabbage	Early Flat Dutch	per lb.	(50 lb. \$1.75, 100 lb. \$1.60)	2.25	2.25
5124	Cabbage	Henderson's Early Summer	per lb.	(50 lb. \$1.75, 100 lb. \$1.60)	2.25	2.25
5133	Cabbage	Volga	per lb.	(50 lb. \$1.75, 100 lb. \$1.60)	2.25	2.25
5134	Cabbage	Glory of Enkhuizen	per lb.	(50 lb. \$1.75, 100 lb. \$1.60)	2.25	2.25
5120	Cabbage	Succession	per lb.	(50 lb. \$1.75, 100 lb. \$1.60)	2.25	2.25
5130	Cabbage	Late Flat Dutch	per lb.	(50 lb. \$1.75, 100 lb. \$1.60)	2.25	2.25
5139	Cabbage, Red	Mammoth Rock Red	per lb.	(50 lb. \$1.75, 100 lb. \$1.60)	2.25	2.25
5140	Cabbage, Red	Red Danish Stonehead	per lb.	5.00	4.75
5135	Cabbage, Savoy	American Savoy	per lb.	4.35	4.00	3.65
5142	Cabbage, Chinese	Petsai Shantung	per lb.	4.35	4.00	3.65
5144	Cabbage, Chinese	Petsai Wong Bok	per lb.	4.35	4.00	3.65
5151	Carrot	French Forcing	per lb.	1.75	1.65	1.50
5150	Carrot	Early Scarlet Horn	per lb.	1.35	1.20	1.00
5152	Carrot	Chantenay	per lb.	1.35	1.20	1.00
5154	Carrot	Danvers Half-Long	per lb.	1.35	1.20	1.00
5158	Carrot	Improved Long Orange	per lb.	1.35	1.20	1.00
5156	Carrot	Oxheart or Guerande	per lb.	1.35	1.20	1.00
5172	Cauliflower	Early Dwarf Erfurt	per lb.	27.00	24.00
5174	Cauliflower	Danish Dry Weather	per lb.	32.00	30.00
5170	Cauliflower	Earliest Snowball	per lb.	\$27.00	\$24.00
5190	Celery (French Seed)	Golden Self-Blanching	per lb.	18.00	16.50
5192	Celery (French Seed)	White Plume	per lb.	3.75	3.60
5194	Celery (American Seed)	Meisch's Easy Blanching	per lb.	18.00	16.50
5195	Celery (American Seed)	Columbia	per lb.	5.75	5.50
5197	Celery (American Seed)	Pink Plume	per lb.	5.75	5.50
5200	Celery (American Seed)	Winter King	per lb.	5.75	5.50
5198	Celery (French Seed)	Giant Pascal	per lb.	3.75	3.60
5204	Celery (French Seed)	Giant Prague	per lb.	5.75	5.50
1650	Chard, Swiss	Lucullus	per lb.	1.10	.95
5213	Corn Salad	Georgia	per lb.	.90	.80	\$0.70
5210	Cress	Upland	per lb.	1.25	1.15
5228	Cress	Water	per lb.	4.75	4.50
5230	Cress	Extra Curled	per lb.	1.75	1.65
5226	Cress	Klondike	per lb.	1.50	1.25	1.10
5318	Cucumber	Evergreen White Spine	per lb.	1.50	1.25	.95
5310	Cucumber	Improved Long Green	per lb.	1.50	1.25	.95
5320	Cucumber	Davis Perfect	per lb.	1.65	1.35	1.00
5314	Cucumber	Green Prolific or Boston Pickling	per lb.	1.50	1.25	.95
5317	Cucumber	Early Fortune	per lb.	1.50	1.25	.95
5316	Cucumber	West India Gherkin	per lb.	2.75	2.50	2.25
5330	Cucumber	Common or French	per lb.	5.75	5.50
5340	Dandelion	Improved Thick Leaved	per lb.	11.00	10.00
5342	Eggplant	Black Beauty	per lb.	5.75	5.50
5350	Eggplant	New York Purple	per lb.	5.75	5.50
5352	Endive	White Curled	per lb.	1.35	1.20	1.10
5362	Endive	Green Curled	per lb.	1.35	1.20	1.10
5360	Endive	Broad Leaved Batavian	per lb.	1.35	1.20	1.10
5364	Endive	Chicory, Witloof	per lb.	1.75	1.55
5220	Endive, French	Horseradish Roots	per lb.	1.75	1.50	1.25
5370	Kale	Dwarf Curled Scotch	per lb.	.85	.75	.65
5372	Kale	Siberian	per lb.	.85	.75	.65
5374	Kale	Imperial Long Standing	per lb.	2.25	2.15	2.10
5375	Kohl-rabi	Purple Vienna	per lb.	2.25	2.15	2.10
5377	Kohl-rabi	Monstrous Carentan	per lb.	2.25	2.10	1.95
5390	Leek	Black Seed Tennis Ball	per lb.	1.75	1.50	1.00
5440	Lettuce	Unrivaled	per lb.	1.75	1.50	1.00
5448	Lettuce	California Cream Butter	per lb.	1.75	1.50	1.00
5446	Lettuce	All Seasons	per lb.	1.75	1.50	1.00
5442	Lettuce	May King	per lb.	1.75	1.50	1.00
5450	Lettuce	Big Boston	per lb.	1.75	1.50	1.00
5464	Lettuce	Iceberg	per lb.	1.75	1.50	1.00
5462	Lettuce	Black Seed Simpson	per lb.	1.75	1.50	1.00
5460	Lettuce	Grand Rapids	per lb.	1.75	1.50	1.00
5470	Lettuce	Hanson	per lb.	1.75	1.50	1.00
5452	Lettuce	New York or Wonderful	per lb.	1.75	1.50	1.00
5465	Lettuce, Cos	Netted Gem or Rocky Ford	per lb.	1.65	1.35	.90
5514	Melon, Musk	Montreal Market	per lb.	1.65	1.35	.90
5516	Melon, Musk	Salmon Tinted Pollock 25	per lb.	1.65	1.35	.90
5522	Melon, Musk	Ten-Twenty-Five	per lb.	1.75	1.45	1.00
5517	Melon, Musk	Extra Early Hackensack	per lb.	1.65	1.35	.90
5510	Melon, Musk	Paul Rose	per lb.	1.65	1.35	.90
5526	Melon, Musk	Paul Rose	per lb.	1.65	1.35	.90

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		Primula.....	89-90		
		Pyrethrum.....	90		

Stokes Seeds



true as
Sir Galahad